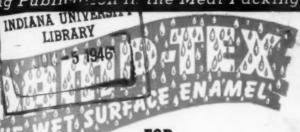
## PROVISIONER

ading Publication in the Meat Packing and Allied Industries Since 1891



FOR

#### WET SURFACE MAINTENANCE PROBLEMS

No longer is it necessary to dry out surfaces in order to get the protection and beauty of paint. Damp-Tex Enamel penetrates moisture and sticks

> to the under surface just as though it were perfectly dry. Damp-Tex quickly dries into a tough waterproof film that stays elastic for years regardless of repeated washings with soap and water. Resists corrosive gases and oxidation. Does not taint food or cause it to taste.

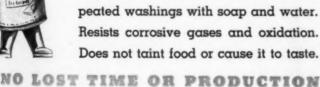


#### MONEY BACK GUARANTEE

It after following simple directions the buyer finds any shipment of Damp-Tex does not do all we claim for it, notify us and we will give shipping instructions for the balance and cancel the charge for the amount used, or, if already paid for, will refund the money.

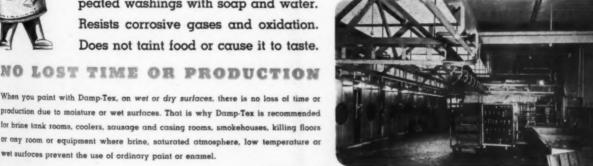
#### SEND A TRIAL ORDER TODAY

Order one gallon of Damp-Tex at regular price of \$4.95, or five gallons or more at \$4.85 per gallon and we will pay all freight charges. Points west of Rockies, add 25c per gallon. Pre-Treated Damp-Tex to stop bacterial or fungus growth costs 10c extra per gallon.



When you paint with Damp-Tex, on wet or dry surfaces, there is no loss of time or production due to moisture or wet surfaces. That is why Damp-Tex is recommended for brine tank rooms, coolers, sausage and casing rooms, smokehouses, killing floors

wet surfaces prevent the use of ordinary paint or enamel.





FUNGUS TEST rected Damp-Tex will re-ungus, mold or milde w surfaces painted with it



MOISTURE TEST Water scaked bricks painted with Damp-Tex and dried in the sun prove the film will not blister or break.



CAUSTIC SOLUTION TEST Two to three percent caustic washing solutions are not injurious to Damp-Tex Enamel.



ACID TEST Damp-Tex is unaffected by lactic and other com-mon food acids.



STEAM TEST np-Tex is unaffected live steam common many plants.

ELCOTE MANUFACTURING

GRATIOT AT THERESA

ST. LOUIS 3, MISSOURI

INTERNATIONAL MANUFACTUREDS OF PAINTS VARNISHES AND ENAMELS

## Maybe good enough then,

Out of Date in this Modern World-

In days long past, when news of a bor costs because of its many exship's arrival usually meant more clusive features. It is an all purpose and better merchandise on mer- machine adaptable to producing chants' shelves, the town crier was all kinds of sausage. an important part of everyone's life.

Today, with our ever expanding operating advantages are descientific improvements and increasing competition, forward Write for a free copy.

looking sausage makers are relying upon modern BUF-FALO Sausage Making Machines to keep their customers constantly supplied with quality sausage and bologna.

The BUFFALO Self-Emptying Silent Cutter gives maximum yield, best quality products and minimum la-

All the construction features and scribed in our Cutter Catalog.



Model 70-B Buffalo Self-Emptying Silent Cutter ... empties 800 lbs. of meat in 5 to 8 minutes. Other models in 200, 350 and 600 lbs. capacity.



AUSAGE-MAKING MACH John E. Smith's Sons Co. . 50 Broadway, Buffalo 3, N. Y.

Sales and service offices in principal cities



And the reason Prague Powder is famous for its consistent uniformity is—it is scientifically prepared, laboratory controlled, and made by an exclusive, patented process.\* That's why THERE IS NOTHING ELSE "JUST LIKE" PRAGUE POWDER for eye-appeal, quality-appeal, and sales-appeal.

Why not streamline your curing process with Prague Powder and be sure of evenly cured meat with appetizing color—every time? A letter from you will bring complete details by return mail. No obligation, of course.



Griffith's No. 4 Big Boy Pump.

The

PRAGOER POWDER \*U. S. Pat. Nos. 2054623, 2054624, 2054625, 2054626

GRIFFITH

NEWARK 5, 37 EMPIRE STREET-TORONTO 2, II5 GEORGE STREET-CHICAGO 9, I415 W. 37TH STREET

LABORATORIES



## PROVISIONER

Volume 114

JUNE 1, 1944

Number 22

#### **Table of Contents**

| Move Toward End of Price Control13   |
|--------------------------------------|
| U. S. to Take Most Canned Meats13    |
| Food Demand to Continue17            |
| Lift Ceilings on Some Packer Items13 |
| Packer Halves Icing Costs18          |
| New Meat Inspection Film14           |
| Legal Beef Output Still Dropping33   |
| Good Weather Helps Crops44           |
| A Page of New Equipment27            |
| Up and Down the Meat Trail23         |
| Meat and Gravy50                     |
| Classified Advertising49             |

#### **EDITORIAL STAFF**

EDWARD R. SWEM, Editor • R. ASHLEY CRANDALL, Managing Editor • ROBERT V. SKAU, Market Editor

Washington

C. B. HEINEMANN, JR., 1420 K St. N. W.

Published weekly at 407 So. Dearborn St., Chicago (5), Ill., U. S. A. by The National Provisioner, Inc. Yearly subscriptions: U. S., \$4.50; Canada, \$6.50; Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1946 by The National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

#### ADVERTISING DEPARTMENT

Chicago: 407 S. Dearborn St. (5), Tel. Wabash 0742.

HARVEY W. WERNECKE, Manager, Advertising Sales
FRANK N. DAVIS
H. SMITH WALLACE

FRANK S. EASTER, Promotion and Research

F. A. MacDONALD, Production Manager

New York: 740 Lexington Ave. (22), Tel. Plaza 5-3237, 5-3238
LILLIAN M. KNOELLER
CHARLES W. REYNOLDS

Los Angeles: DUNCAN A. SCOTT & CO. 408 Pershing Square Bldg. (13)

San Francisco: DUNCAN A. SCOTT & CO., Mills Bldg. (4)

#### DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN, Editor

C. H. BOWMAN, Editor

#### PUBLISHED BY THE NATIONAL PROVISIONER, INC.

THOS. McERLEAN, Chairman of the Board • LESTER I. NORTON,
Vice President • E. O. H. CILLIS, Vice President

F. BORCHMANN, Treasurer . A. W. VOORHEES, Secretary

## Your Present Compressor Can Carry the Load for Greater Production!

You can increase your output of refrigerated products without adding new compressors. Extra capacity is already there, if you will install a NIAGARA Duo-Pass AERO CONDENSER.

Your gain in capacity will be permanent because the Niagara Duo-Pass takes the super-heat out of the refrigerant gas and reduces the condensing temperature so that condenser tubes are not clogged with scale. The experience of many users proves these advantages. Saving condenser water quickly repays the installation cost. Write today for Niagara Bulletin 91 for complete information.

#### NIAGARA BLOWER COMPANY

Over 30 Years Service in Industrial Air Engineering Dept. NP-66 6 E. 45th St., New York 17, N. Y. Field Engineering Offices in Principal Cities





### PREFERRED

## FOR ALL FAST CURING

MADE ONLY BY

THE PRESERVALINE MANUFACTURING CO., BROOKLYN, N.Y.

Established 1877

ING



No wonder so many shippers use "DRY-ICE" — the modern refrigerant... it permits greatly increased payloads, and offers absolute protection to perishable products while in transit. Write for full details about dependable, economical "DRY-ICE" today.

## PURE CARBONIC, INCORPORATED

General Offices: 60 East 42nd Street, New York 17, N. Y.

NATION-WIDE "DRY-ICE" SERVICE-DISTRIBUTING STATIONS IN PRINCIPAL CITIES

ar

mate and v and d and d

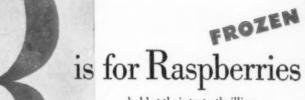
spen

or w

burn

strat

and Akro PRIMER OF PERFECT PROTECTION



held at their taste-thrilling, pie-filling best all year

and for Rhubarb

kept tangy, tasty and ripe for enjoyment from garden to table

Meats and meat products, too, will soon be reaching market looking and tasting better than ever—because you'll be sealing them in transparent, moistureproof PLIOFILM. 

This wondrous packaging material prevents shrinkage—seals in all the goodness, natural color and vitamins of fresh and frozen foods alike. 
So meat loaf, sausage and other specialties will arrive at dinner tables with matchless looks and flavor. 
And such products as steaks and chopped meats will spend months in the freezer—yet lose nothing in appearance, taste or weight, for they'll be protected against dehydration and "freezer burn" by PLIOFILM. 
Tests by leading food packers have demonstrated all these PLIOFILM advantages. One day, soon now, you'll profit by them. For when PLIOFILM returns, your product will enjoy superb quality-protection that spells growing customer satisfaction and sales. Goodyear, Chemical Products Division, Pliofilm Dept., Akron 16, Ohio.

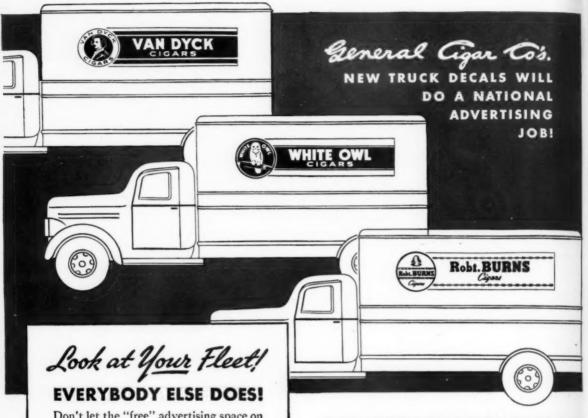
Pliofilm

A PRODUCT OF GOODYEAR RESEARCH



Playles -T.M. The Goodyear Tire & Rubber Company

# MILES OF FREE ADVERTISING WITH MEYERCORD DECALS



Don't let the "free" advertising space on your trucks "go to waste." Side panels, rear doors, tops, visors and cabs offer miles of mobile advertising. And Meyercord Truck Decals offer the most efficient, low cost method of getting it. Trademarks, products, slogans, in any size or colors can be reproduced in durable, weather-tested Meyercord Truck Decals. They're economical for a dozen trucks or a thousand. Overnight application saves "off the street" truck time loss. Learn how the "free" advertising space on your trucks can help them pay for themselves. Write Department 27-6

### WHAT GENERAL CIGAR COMPANY SAYS ABOUT THE USE OF TRUCK DECALS...

"Attractive auto signs have long been recognized by progressive distributing organizations in every field as an effective, practical way to tell consumers and dealers of the quality goods they handle. For several years past,

a number of our distributors have featured our National Brands on their cars and trucks. We have been happy to participate in this mutually beneficial enterprise by furnishing the finest signs suited for the purpose, that money could buy."

FREE! This Meyercord truck visualizer will help you plan. Send for it today.



O1848, Meyercard Co., Chicago

#### THE MEYERCORD CO.

World's Largest Decalcomania Manufacturers

5323 WEST LAKE STREET . . . CHICAGO 44, ILLINOIS

# Maybe you don't know all the advantages of Patapar

Beautiful Printing: When Patapar\* Vegetable Parchment is printed the effect is bright and colorful. We can do the printing in our plants which are completely equipped for printing by letter-press or offset lithography. Our presses continually hum—turning out printed Patapar in rolls—in sheets—in one color—two colors—several colors.

So if you want your Patapar printed, just call on us. We'll create designs for you—make sketches—suggest colors—handle every detail.

### Wet-strength — grease-resistance:

Patapar can be drenched in water — even boiled — and remain strong. When moist foods are wrapped in it, Patapar stays intact—protects. When Patapar comes in contact with grease, fats or oils it resists penetration. Its outer surface remains clean — inviting.

### 179 varieties to choose from:

Patapar is made in 179 different types to fill an endless variety of needs. Some types of Patapar are airtight. Other types allow for "breathing." There are types with varying degrees of wet-strength, grease-proofness, translucency.

### Keymark:



The Patapar keymark is nationally advertised as a symbol of wrapper protection. We can furnish it without extra charge on your printed Patapar wrappers. It is a way to tell customers that your product is well protected.

#### A FEW OF PATAPAR'S USES:

Meat wrappers, butter wrappers, tub liners and circles, ham boiler liners, lard wrappers and bulk packaging units, carton and box liners.

\*Reg. U. S. Pat. Off.

### Paterson Parchment Paper Company • Bristol, Pennsylvania

Headquarters for Vegetable Parchment Since 1885

WEST COAST PLANT: 340 BRYANT STREET, SAN FRANCISCO 7, CALIFORNIA BRANCH OFFICES: 120 BROADWAY, NEW YORK 5, N. Y. • 111 WEST WASHINGTON ST., CHICAGO 2, ILL.



FIGURE THE LOWER MATERIAL COST OF See how you pave

In designing new products . . . new plant equipment . . . or in modernizing your present plant, it will pay you to consider the generous use of Stainless Steel. Now more than ever you can use it freely because IngAclad Stainless-Clad Steel, at much lower cost, gives all the stainless service you will ever need ... on the side that it is used.

Ingersoll Steel Division of Borg-Warner Corporation produces both IngAclad and Ingersoll Solid Stainless Steel. Our engineers are, therefore, in a position to advise you without prejudice. This helpful service is yours without obligation.

STEEL DIVISION . BORG-WARNER CORPORATION 310 South Michigan Avenue . Chicago 4, Illinois Plants: Chicago, Illinois; New Castle, Indiana; Kalamazoo, Michigan

Originators and Producers of



CHECK items in which you are interested

INGACIA

STAINLESS . CLAD

GERSOL

INGERSOL

HEAT-RESISTING

delive for 1 birtho

cludir

cab-o

192

pneu

possil

certa

194 ing t econ

- ( ) IngAclad Two-Ply Stainless-Cled Steel
- ( ) Ingersoll Heat-Resisting Steel ( ) Ingersoll Solid Stainless Steel

All of the above Steels in Chrome-Nickel Types

( ) Free Manual of Welding and Fabricating Procedures for Ing-Actad

## Half a Century of Truck Progress... A PICTURE HISTORY



1906 The first Mack commercial gasoline vehicle was delivered in 1900. It operated as a bus and later as a truck for 17 years. By 1906, the automotive industry's tenth birthday, Mack trucks had many advanced features, including the "high cab" (above), granddaddy of today's cab-over-engine design.



1916 Ten years later came the famous AC "bulldog" model which made the phrase "built like a Mack truck" a popular synonym for rugged strength. You can still see many of these trucks grinding along through city streets, steadfastly making money for their owners and looking quite at home in modern traffic.



1926 More powerful engines were being used, and by 1926 pneumatic tires were fast displacing solids and making possible greater road speeds. These progressive trends, plus certain exclusive refinements of Mack engineering, were embodied in the Mack AB.



1936 An important milestone in truck history was the introduction, in 1936, of the now widely-used Mack EH—a model which surpassed anything previously attained in truck performance.



1946 Today, with World War II experience crowning its 46 years of production, Mack again takes the lead in building the world's hardest-working trucks . . . trucks which set industry standards for stamina, performance, economy and long life.

The Automotive Industry's 50th Anniversary is <u>Mack's</u> 46th



Mack Trucks, Inc., Empire State Bldg., New York 1, N. Y. . . . Factories at Allentown, Pa. . . . Plainfield, N. J. . . . New Brunswick, N. J. . . . Long Island City, N. Y. . . . Factory branches and dealers in all principal cities for service and parts.

PERFORMANCE COUNTS!



## ARMOUR NATURAL CASINGS

The resiliency and uniformity of Armour Natural Casings help you achieve that plump, inviting look that makes sausage move faster.



- ★ Plump!
- \* Tender!
- \* Juicy!
- ★ Uniform!

ARMOUR and Company

Th much

despa June

go 01

in or

tions

inspe

U. S. have their tions

OES out

It being move to ar some a lag of me one viset-a: livered

Pac handi set-as

It

#### PACKERS HOPE OPA CONTROL OF MEAT PRICES NEAR END

WHILE packers were elated this week over the possibility that meat price control might be ended on June 30, much of their attention was focused on immediate pressing problems, such as the effort to maintain a little beef volume and still remain in

Amendment 37 to WFO 75.2, effective June 2, contains the following provisions: 1) Federally inspected packers shall physically set aside each week their set-aside requirements; 2) Beginning June 23, packers must deliver each week set-aside quantities for the third previous week (allowing a threeweek lag between production and delivery); 3) Date by which deficits must be cleared up has been postponed to June 22; 4) Requirements for set-aside on Utility and Canner and Cutter beef have been combined with the combined percentage set at 55; 5) the USDA may direct the deliveries of set-aside meat in any stage of preparation.

Mutton set-aside order has been suspended indefinitely, beginning June 2.

The set-aside situation is drawing much criticism since many operators are hard-pressed to hold their own and despair of making up their deficits by June 15. One packer pointed out that some in the industry may well be in a peculiar dilemma; they may have to go out of compliance on price or quota in order to meet their set-aside obligations by the date set.

It had been hoped by many federally inspected packers that by this time the U. S. Department of Agriculture would have exempted the set-aside portion of their production from quota restrictions. It is reported that such a move has been approved by some USDA and OES officials. Inspected packers point out that their regular distribution is curtailed inequitably by the present arrangement in comparison with noninspected slaughterers.

It is understood that some effort is being made to persuade the USDA to move the cutoff date on set-aside deficits to around the middle of July and that some factors would like to see more of a lag between production and delivery of meat under set-aside than the present one week. They would like immediate set-aside credit, moreover, for meat delivered to the sausage room or canning room for use in product for the govern-

Packers with little storage space are handicapped in keeping up with their set-aside obligations and would like

some arrangement to help them.

The new order on canned meats is a virtual high percentage set-aside on these products and will make it impossible for packers to maintain civilian distribution on items on which they have spent many years and vast sums to build demand.

Washington reports this week indicated the USDA may be planning to extend some form of set-aside to all grades of beef in order to maintain a check on the slaughter of Choice and Good grades. The purpose of the action, it is said, would not be so much to obtain such meat for government purchase, but to police its handling to the extent necessary to keep it out of black market channels.

(Continued on page 21.)

#### **OPA LIFTS CEILINGS ON** SOME PACKER PRODUCTS

Price ceilings have been lifted on a number of food items used by meat packers and sausage manufacturers, as well as on several industry products, according to a recent announcement by the Office of Price Administration. The industry products on which price controls have been canceled include: Pet foods, dry; pet foods, moist, canned and frozen, made from gullets, lungs, melts and udders of animals customarily slaughtered by the meat packing industry; pork rinds, fried, and meat extracts.

Among the supply items on which decontrol became effective May 15 are:

Garlic juice, onion juice, celery seed, cloves, coriander seed, ginger, mace, mustard, nutmeg, pimiento (allspice); red peppers, including cayenne and chili peppers; food coloring (not containing sugar); food flavorings (not containing sugar); food flavoring extracts (not containing sugar); soya and other special flours; hydrolized vegetable protein, and mono-sodium gluti-

#### SET-ASIDE DEFICIT WARNING

Packers who are in a deficit position under the set-aside orders were warned this week by the Production and Marketing Administration to note that Amendment 38 to WFO 75.2, Amendment 32 to WFO 75.3, Amendment 8 to WFO 75.4 and Amendment 5 to WFO 75.6 require that deficits be delivered by June 15.

#### **EDIBLE TALLOW UP**

Ceiling price for sales of edible tallow to the government was increased 3c per pound in Amendment 61 to RMPR 53, effective May 29.

#### GOVERNMENT WILL TAKE ALMOST ALL U. S. CANNED MEAT

S A result of the issuance of WFO 75.8 this week the government in effect took over for relief purposes almost all domestic canned meat production. WFO 75.8, originally effective June 2, requires delivery to government procurement agencies of all meat products canned in metal containers larger than 10.5 oz. in size.

The effective date of the order restricting production of canned meat items over 10.5 oz. in size for sale only to government account has been postponed to June 6.

The new order provides that no federally inspected slaughterer or federally inspected meat canner may pack meat products in metal cans having a capacity of more than 10.5 oz. unless such products are delivered to a government agency. The order applies to any meat food product intended for human consumption which consists principally of beef, veal, pork, lamb or mutton.

The effect of the order will be to give government procurement agencies priority on a substantial portion of current canned meat production, including such volume items as 12-oz. luncheon meat, department officials explained. A relatively small quantity of canned meat produced in the United States is normally packed in metal containers smaller than 10.5 ounces. Further, the tin conservation order (M-81) of the Civilian Production Administration restricts the types of meat products which can be packed in tin.

Department officials pointed out that one of the chief reasons for the new order is the special need of UNRRA for canned meats. Most of the meat required by UNRRA must be in canned form, due to the nature of distribution problems encountered by that agency in many areas it serves. The department has experienced increasing difficulty in procuring adequate quantities of canned meat for this outlet.

The order provides that the Order Administrator may specify the types of canned meat products required, in line with the specifications of the procurement agencies involved. In addition, it includes requirements for record keeping and a relief from hardship clause.

#### PROBE ON CO 2, WFO 75.7

The Senate small business committee plans to hold hearings soon, probably beginning June 3, on the effects of Control Order 2 and WFO 75.7. It is understood that cases of discrimination will be presented before the committee.



1. Today the health of every American is of utmost concern . . .



7. Even hand-washing facilities are checked by inspectors . . .



13. The carcass goes to a dressing bed, is skinned and hung . . .



19. All products used must meet rigid purity specifications . . .

## New Meat Inspection Film

THE motion picture, "Meats With Approval," just released by the U. S. Department of Agriculture, tells how the federal meat inspection law came into being, how it is administered and what it means to the consumer in terms of health and safety. Beginning

at the turn of the century when it was not uncommon for illness, sometimes even death, to follow the eating of tainted food, the film relates that many realized the need for some kind of control over the preparation and marketing of food yet were powerless to do

anyth

1906

trol (

and

labeli

federa

Aft Jungle tices more



2. In the past people were often sick from eating unwholesome food . . .



8. The result is that meat processing plants are models of cleanliness...



14. Viscera are inspected by experts at finding diseased parts . . .



20. An inspector examines hams after they have been cured . . .



3. Many advocated a law to press the selling of tainted food ...



9. Inspection begins before killing in the holding pens of the plant ...



15. The next precaution taken i called "the rail inspection"...



21. And to see that each is in

anything to correct the condition.

n

any

ket.

After Upton Sinclair wrote "The Jungle" charging unwholesome practices in the handling of meat, many more became aroused and demanded that the government take action. In 1906 a law requiring government control of meat inspection, reinspection and supervision of processing and labeling was passed.

The picture shows the many steps in federal inspection, from the live animal

through the slaughterhouse and cannery.

The film is being distributed through educational film libraries for the use of farm organizations and various civic and consumer groups. No showing in regular movie houses has been planned. It is available to meat packing companies which might wish to provide it to educational groups in their locality. The Department of Agriculture believes that the meat packing industry could

profitably cooperate in the promotion of the picture by calling attention to it in advertising and publicity programs.

It is a 16 mm. film in black and white and is two reels in length, taking about 20 minutes to show. A special screening was held for the Department of Agriculture recently and the Department has distributed prints to its nation-wide network of film libraries.

Captions and pictures on these pages are from the film.



4. Author Upton Sinclair indicted conditions in meat plants . . .



5. Since 1906, with advent of federal inspection, we buy confidently . . .



6. Federal meat inspection begins with the very structure of the plant . . .



10. Take these cattle, for instance, in an ante-mortem inspection . . .



11. Animals tagged "U. S. Suspect" must be killed separately . . .



12. Even the tongue is carefully examined for disease signs . . .



16. All parts of the carcass are checked for abnormalities . . .



17. If detected, every part is marked with "U. S. Retained" . . .



18. This careful attention is continued in all departments . . .



22. Here employes probe to make sure hains are properly cured . . .



23. Every step in preparing canned meat is carefully watched . . .



24. Laboratory analysis provides check on ingredients, products.



In every way sausage is best in WILSON'S NATURAL CASINGS The

Mea

Con

Civ

Por

pig c being

to occ a con

sprin produ

### BAE Says Tremendous Demand for Food to Continue Throughout 1946

CURRENT and prospective demand for food, textiles and clothing is tremendous and is expected to exceed supplies at existing prices throughout 1946, the Bureau of Agricultural Economics reported this week in a review of the demand and price situation.

The index of industrial production declined slightly, from 168 in March to 165 in April, and a further decline in the index is anticipated for May. Although total income payments in April are estimated at an annual rate only slightly below that of \$156,000,000,000 in March, there is no evidence of any slackening of consumer buying. However, says the Bureau, the pervasive influence of the coal strike has operated to impede the flow of goods throughout the economy, thus delaying the time when increased supplies will be sufficient to overcome existing inflationary pressures.

Meat production for 1946 is currently forecast to be close to that of 1945. Output for last year is estimated at 22,-900,000,000 lbs., dressed meat basis, compared with 24,600,000,000 lbs. in 1944 and 16,200,000,000 lbs. in 1935-39. Meat production in 1947 will be less than in 1946, with the sharpest decline in pork.

Continuing high consumer incomes and large meat exports point to a strong demand and high prices for meat in the latter part of 1946 and the first half of 1947. Meat prices probably would be above present levels if there were no price controls.

#### Early 1946 Supply Heavy

Civilian meat supplies per capita during the first five months of 1946 were the highest for those months since the beginning of the war. Procurement for export has been large since set-asides were increased in February and March. Exports and shipments from the United States this year probably will exceed the 1,200,000,000 lbs. (dressed meat basis) exported in 1945, but will be considerably below the 2,500,000,000 lbs. exported in 1943 and the 1,900,000,000 lbs. exported in 1944.

Pork production in 1946 may be slightly larger than the 10,000,000,000,000 lbs. produced in 1945. The number of hogs slaughtered will be greater this year than last, possibly by as much as 10 per cent. Hog marketings in January-April were somewhat larger in total than a year earlier. The 1945 fall pig crop, which showed a 12 per cent increase over the previous year, is now being marketed, and fall and winter marketings of spring pigs are expected to occur earlier this year than last with a considerably larger proportion of the spring crop coming to market in October-December. Total beef and veal production this year is likely to be

nearly as large as the record 11,800,000,000 lbs. produced in 1945. Marketings of grain-fed cattle in the remainder of 1946 and early 1947 will be sharply below a year earlier, but a heavy movement of grass cattle is expected.

Scarcities and higher prices of feed grains resulting in a below average hogcorn price ratio since February will result in a materially smaller fall pig crop this year than the 35,000,000 head saved last fall.

Some reduction in total domestic output of fats and oils is likely in 1946, largely as a result of a substantial decline in butter production. In 1945, domestic production of fats and oils totaled 9,400,000,000 lbs. compared with a wartime peak of 10,800,000,000 lbs. reached in both 1943 and 1944. Increases are expected this year in production of lard and grease. Output in January-March was larger than a year earlier and probably will continue at a higher level until late summer, reflecting the 13 per cent increase in the 1945 fall pig crop.

#### NEW BLEACHING PROCESS USED ON FATS FOR SOAP

By a process making use of sodium chlorite—a wartime development—high grade soaps and soap flakes are now being made from the crude fats formerly used only for the harsher laundry soaps, it has been revealed by G. P. Vincent, technical director of the Mathieson Alkali Works. The process has been successfully employed on a commercial scale for about a year.

Heretofore, only refined tallow has been used to make high grade soaps and flakes, Dr. Vincent explained. When the shortage of fats and oils made it necessary for all possible higher grade fats to be converted to edible grades, the threat of a shortage of fats suitable for soap making became acute. This situation was alleviated by the development of the sodium chlorite bleaching process which makes possible the upgrading of certain low grade fats, according to Dr. Vincent.

Refined tallow as well as house grease and other crude fats may be bleached with sodium chlorite. Not only is the improvement in color greater than that obtained by other methods, but odor is also greatly improved, it is claimed. In addition, the yield of tallow is considerably greater.

The process consists of the use of sodium chlorite in conjunction with either sulfuric acid or chlorine and may be carried out directly in the kettles used for fat purification. A batch of tallow may be bleached in about one and one-half hours, and about 2 lbs. of chlorite per ton of tallow are required.

## WFO 139 Certificates No Longer Restricted to CO 1 Registrants

Provisions of WFO 139 which have restricted the right to apply for Patman amendment certification (for quota-free slaughter) to owners of slaughtering plants or owners of live-stock, who were registered and possessed quotas under Control Order 1, have been revised to eliminate all reference to Control Order 1 and quotas under that order.

The revision was made by the Department of Agriculture through Amendment 2 to WFO 139, effective May 24. The entire regulation, with the deletions noted above, has been reissued in the Amendment.

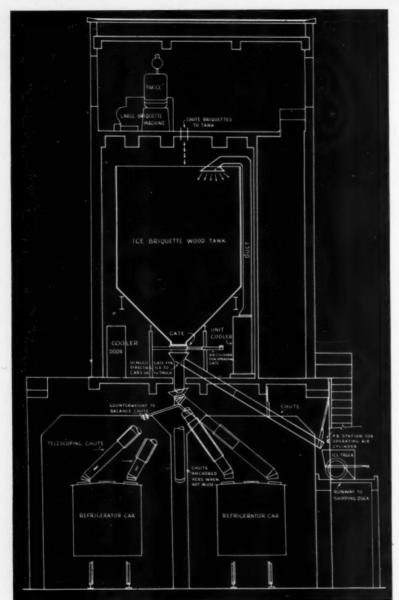
The change in the provisions on eligibility for certification, in effect, makes it possible for any slaughterer (other than one operating under federal inspection) to apply for certification, provided his establishment can meet prescribed standards with regard to sanitation and facilities. It also makes it possible for any owner of livestock to make application for a certification under which such livestock may be custom slaughtered. Provisions are added to the order, however, requiring that any certification granted to owners of livestock who do not own or operate slaughtering establishments must designate the plant to do the custom killing.

WFO 139 originally was issued by the U.S. Department of Agriculture on August 10, 1945, in accordance with provisions of the Patman amendment to the Stabilization Act. The amendment specifically prohibits imposition of any quotas or other slaughter limitations upon any slaughterer certified by the Secretary of Agriculture under the provisions of the act, provided that the certification has not been revoked, terminated, or suspended for prescribed reasons. Certified slaughterers, of course, are subject to set-aside orders of the Department of Agriculture.

#### SUBSIDY CLAIM ERRORS

The U. S. Department of Agriculture reports that many of the applications for compensatory wage subsidy filed with the department contain errors and that meat packers that have filed such claims should re-check them carefully.

USDA officials state that the errors have occurred principally through use of the wrong price ceilings in computing value of inventories and in errors in quantities of meat in such inventories. The government is not obligated to correct any errors which result in less subsidy being paid to slaughterers than would be paid if correct information had been submitted. Unless the slaughterer files an amended claim in such case, the USDA will act on the claim in accordance with the application submitted.



PACKERS will be interested in the design and operating features of the new ice making and car icing tower recently completed at Green Bay, Wis., for Preble Operating, Limited.

This company owns and built the icing unit, which services and ices all refrigerator cars for the Liebmann Packing Co. of Green Bay. The firm also fills all requests for car icing from the Green Bay & Western Railroad, and the Chicago & North Western Railroad.

The Liebmann Packing Co., one of the leading shippers of quality meat to the eastern markets in carload lots, requires an adequate ice supply and facilities for icing of its cars rapidly and economically. It has accomplished this through its arrangement with Preble Operating, Limited.

#### SECTION OF ICING TOWER

This drawing shows most features of the ice making and car icing tower of Preble Operating, Limited.

The packer estimates that by the use of the new facilities, his car icing costs have been cut in half.

The concrete and brick structure is 74 ft. high, located on the Preble Operating, Limited, property, and straddles two switch tracks leading to the Liebmann plant. Cars are spotted beneath the tower for icing.

The first floor of the building houses a 70-ton-capacity wooden storage tank. The ice making equipment is on the ton floor.

The heart of the unit, of course, is the ice making room, where a 30-ton

## PACKER ISEINISTI

cold

unit

at t

15 d

top

blow

the

thei

the

rapi

Eas

with

buil

feat

T

que

late

by a

corl

in t

Fle

tele

oted

roll

per

othe

T

Vilter PakIce machine is installed Space is provided in this room for another ice machine if the volume of business should require greater capacity. The PakIce machine is operated at a slight overload, as 33 tons of ice are realized during an operational day of 24 hours. Refrigeration is supplied by a 10 x 10 Worthington 2-cylinder vertical single acting ammonia compressor.

In the operating cycle, the water for the ice machine is chilled in a fore cooler to a temperature of 36 degs. P. The chilled water then goes to the freezer, which is made up of a series of corrugated double-walled rings, the inner surfaces of which are cooled by ammonia, and the outer surfaces of which transfer the heat from the water. Upon freezing, the ice is scraped free from the metal by stellite cutters. Each of the rings on the machine is individually fed with ammonia from the liquid header, so each acts as a separate freezer. The ice that is scraped of along with the surplus water, flows to the briquette press where the ice is molded into individual units, and the freed water is pumped back to the freezer.

The Vilter press forms the ice into briquettes  $5 \times 3\frac{1}{2} \times 2\frac{7}{8}$  in., each weighing 1.6 lbs. The briquettes are urned out at the rate of 1,565 pieces per how when the machine is working at it rated capacity, and 1,721 pieces when working at the permissible overload. The machine is able to turn out 2,758 lbs. per hour, which is about one-quarter the amount necessary to ice a refrigerator car.

#### Water is Squeezed Out

Briquettes are 98.5 per cent solid is, since this press squeezes almost all the excess water from the ice. This result in two-fold savings: first, the dry ice is easier to handle and to store; seems, the water freed is promptly returned to the freezer, eliminating any waste of water or refrigeration.

Assuming that lake water used by the icing plant comes into the plant at a temperature of 60 degs. F., it requires 1.43 tons of refrigeration to produce ton of briquettes. In terms of homepower, it takes 2¼ hp. per ton of improduced, which is equal to 42 km, per ton of ice.

From the press the briquettes and chuted into a storage tank with a pacity of 70 tons. The tank is made 3-in. wood, and is 16 ft. in height from the cone top to the top of the tank overall height is 23 ft.

One unique feature of the installation is that the ice is kept in a free

Page 18

The National Provisioner-June 1, 1986

## ISERVED BY

talled

or an-

acity.

at a

ce are

lay of

ied by

ressor.

er for a fore egs. F.

to the

series zs. the

led by

ces of water.

d free

. Each

dividu-

liquid

parate

ed off

flows ice is

nd the

to the

ce into

weigh-

turned

er hour

at its

s when

verload.

t 2,758

e-quar-

e a re-

olid ice.

all the

results

ry ice is

second

eturned

y waste

used by

plant at

requires

roduce a

f horsen of ice

42 km

ttes are

th a ca-

ght from

installs.

a free

1, 1986

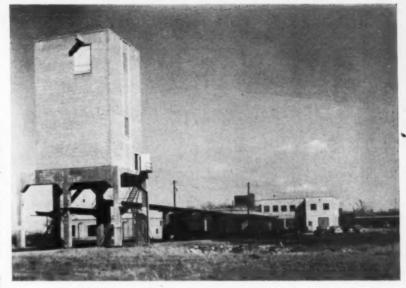
flowing condition by the circulation of cold dry air through the mass. The unit cooler furnishing this air is located at the bottom level of the ice storage room, and the air, at a temperature of 15 degs. F., is carried by a duct to the top of the storage tank, and is then blown down into the stored ice. Since the ice briquettes are very dry, and their shape minimizes contact between the individual pieces, they permit a rapid flow of air through the tank. Easy movement of the ice is assured with the briquettes dry and cool.

The unit cooler is a standard unit as built by the Niagara Blower Co., and features its own brine spray system for continuous defrosting.

The room in which the wooden briquette-storage tank is located is insulated with 4 in. of cork, and is entered by a cooler door. The ice making machine room is insulated with 2 in. of cork in the walls and ceiling, and 2 in. in the roof of the tower.

#### Flexibility in Icing

The feed chute used to ice cars is of telescopic construction, and when not in use is telescoped and swung into position midway between the two car sidings. The whole feed chute is pivoted to the lower part of the feed funnel by means of two trolley wheels rolling on a circular track. This allows the feed chute to be moved about with perfect freedom from one car to another, and from one ice bunker to the



ICING TOWER WITH LIEBMANN PLANT IN BACKGROUND

other. Handling of the chute is facilitated by a % in. rod handle on the chute, and a counterweight on the chute to balance its movement.

In loading the car bunkers, the worker on top of the car controls the flow of ice through the main steel plate gate at the bottom of the storage tank. The gate plate moves horizontally on eight 3-in. roller bearings, and is opened and closed by a Hanna air cylinder. The cylinder has a 24-in. stroke with a double and cushioned action; cushioning is achieved by expelling the air through an orifice in the piston base. Experience has demonstrated that when the gate plate is closed, it shakes the storage tank slightly, setting the dry briquettes in a downward motion.

The action of the air cylinder is con-

trolled by a solenoid valve activated by a push button on a free hanging cable, which reaches to the car icing bunkers, and is operated by the worker on top of the car.

With present facilities, the Preble Operating, Limited, ices cars in from 2½ to 3 minutes per car. The cars are iced one day prior to shipment, and are slightly reiced on the day of shipment. No salt is used, and the cars arrive at their eastern destination with a temperature of 38 degs. F.

Company officials say that the shape of the briquettes is such that air circulates readily through the ice bunkers; at the same time the limited contact of each briquette with other pieces of ice forestalls their melting into a block-like formation, allowing the air to pass quickly and contact the greater surface area of ice, eliminating the need of salt.

To provide ice for reicing cars, the ice chute swings to a platform where ice buggies are filled with briquettes. From the platform the buggies are wheeled along a walk from which the cars are reiced. An electric push button control of the gate at the bottom of the storage tank is also provided at this location.

The Preble car icing unit was designed by Smith, Brubaker & Egan, of Chicago, packinghouse architects and engineers.

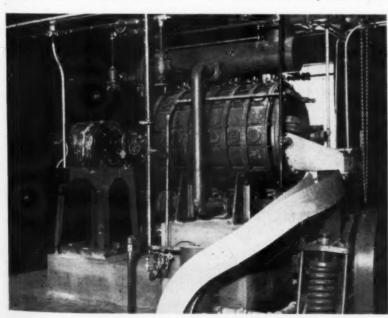
Refrigeration equipment was installed by The Buildice Co. of Chicago.

All insulating work was done by Paul J. Krez Co. of Chicago.

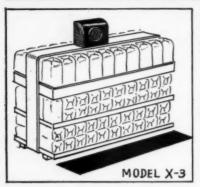
Corking contract was held by United Cork Companies of Kearny, N. J., and Chicago.

#### ICE MAKING EQUIPMENT

Vilter PakIce and briquette machine located on the top floor. Briquettes go down chute in foreground to the storage tank.



#### Calling All Customers; It's Done with Electronics





An electronic merchandiser designed to stimulate buying action at the point of purchase has been introduced by William A. Schautz, Inc., New York. Called the Advox, the machine automatically produces audible advertising, giving a "commercial" every time a customer approaches. Reports on preliminary trials indicate that the device has decided possibilities as a sales stimulant.

The Advox was developed by Stanley L. Musselman and Walter Clevenstine. To market the merchandiser, the inventors set up a new company, Electronic Advertising, Inc., now housed in offices with Schautz.

The bakery industry has pioneered commercial use of the merchandiser on a limited scale, but the manufacturer claims its potentialities extend equally to selling meats and other food products. At present, a number of stores are conducting controlled experiments to determine cost-return ratios. On completing the tests this summer, Musselman expects to follow up with an advertising campaign.

The machines have no fixed price, and are built to specification. Deluxe models, faced with aluminum, have the activating device and speaker combined in a single unit. Other models are less elaborate, have separate amplifier units and use either double uprights or a rubber mat as the activating device (see drawing.)

#### Rectangular Frozen Foods Carton Chosen by Hygrade

Hygrade Food Products Corp., New York, has adopted the rectangular carton which has become the most widely used frozen food package for its precooked meats and other products. Previously Hygrade marketed its products in the pint-size cardboard carton generally used for packing bulk ice cream. The new carton is printed in red and yellow, which is used for Hygrade bacon and other meat products.

du

th

ple

Ei

pr

or

th

3

6

8

9

FIN

tive

ciat

Who

asse who

has

The

In recent weeks, eight new items have been added to the list processed by Hygrade, the company announced. These include minestrone soup, ham al a king, pork and lentils, Swiss steak, pigs' knuckles and sauerkraut, spaghetti with meat sauce, chicken fricasse with rice and pork kidney stew. The company reported that the new items are already being distributed nationally, and that more than 200 other items are under experimentation.

#### SHIP CATTLE VIA AIR

Ten head of Aryshire cattle reluctantly climbed a ramp and boarded a transport plane at La Guardia Field one day not long ago, on their way to improve the herd of Francisco Roldan, a dairy farmer in Medelin, Columbia. The six bulls and four heifers were valued at \$20,000.

## Right!

#### ... BOTH IN WHAT YOU SEE AND IN WHAT YOU CAN'T SEE

#### R & M Electric Hoists Cut Costs in Many Ways

Hoist performance should be measured by the money it earns... in faster handling, unfailing operation, uninterrupted work. It's quality inside and out that makes a hoist a money-maker.

This R & M hoist for knocking pen and dressing floor use is typical. It has a heavy steel channel base; welded steel drum and drum bracket; an excellent worm gear drive; anti-friction bearings; fool-proof magnetic brake; trouble-free controller; and ball-bearing high-torque motor.

#### YOU CAN BE SURE WITH R & M

Regardless of the type or size of R & M hoist you buy, you get quality that earns profits, saves money, stands up. Write today for all the facts.



ROBBINS & MYERS . INC. HOIST & CRANE DIVISION . SPRINGFIELD, OHIO

MOTORS . HOISTS . CRANES . MACHINE DRIVES . FAMS . MOYNO PUMPS . FOUNDED A

## Hora i Your P

ds

rade

., New

ar car.

widely

ts pre-

s. Pre-

roducts

n gen-

cream.

ed and

e bacon

items

Ocessed

ounced.

ham a

steak,

, sparicasse

w. The

items

ionally.

ms are

uctant-

trans-

ne day

mprove dairy

he six

ued at

HOIST

1, 1946

Instead of testing your knowledge of current events in the packing industry, this week's quiz is designed to stimulate your memory. Some of the happenings listed below took place within the past few months; others date back several decades. Eight or more correct answers prove you have an unusual memory; five to seven right is par for the course. Anything less means you must be a very young man. So, let's go. Check the answer in each question which you think is correct:

- 1. Federal meat inspection was introduced in the year: 1903; 1906; 1908; 1914.
- The big Chicago stockyards fire occurred in the spring of: 1928; 1930; 1934; 1937.
- The first president of the National Independent Meat Packers Association was: George Heil; F. E. Wernke; George Casey; T. J. Yarbrough.
- 4. The first OPA administrator was: Chester Bowles; John J. Madigan; Harry Reed; Leon Henderson.
- The American Meat Institute was founded in: 1906; 1908; 1910; 1912.
- 6. THE NATIONAL PROVISIONER celebrated its Golden Anniversary in: 1932; 1939; 1941; 1943.
- 7. The meat packing strike this year began on: January 16; January 28; February 3; February 12.
- National meat rationing was instituted in the United States in what month of 1943: February; March; April; May.
- The Kansas City stockyards was established in: 1856; 1871; 1896; 1900.
- The War Meat Board was formed in which month of 1943: March; May; June; August.

#### FINGULIN HEADS HIDE GROUP

A.V. Fingulin has been named executive director of the National Hide Association, succeeding Thomas F. Ryan who served in that capacity since the association was formed a year ago and who resigned recently. Fingulin has spent 30 years in the industry and has dealt not only in leather but in the raw materials needed to make leather and products made of leather.

#### Hope for End to Ceilings

(Continued from page 13.)

The Senate banking and currency committee is momentarily expected to report out the bill, to extend in one form or another, the Emergency Price Control Act of 1942. The Senate may take it up for consideration by the end of this week. The measure reported out will contain the McFarland amendment which calls for the termination of price control on meat and livestock not later than June 30.

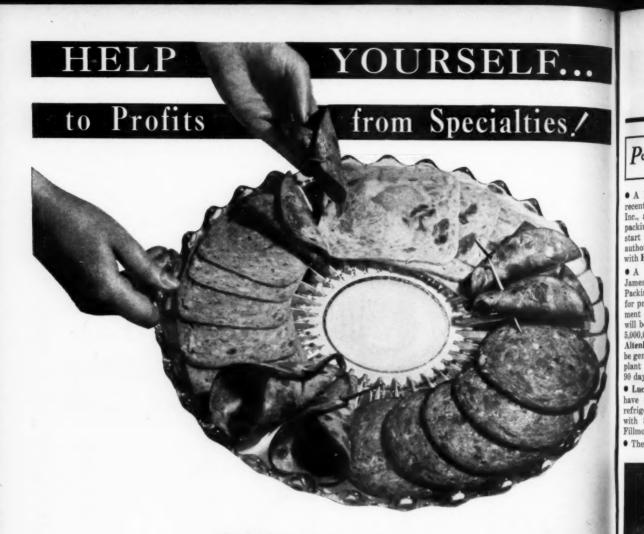
The text of the amendment applicable to livestock and meat is as follows:

"Sec. 6 (a) Price controls with respect to livestock and poultry, and food

and feed products processed or manufactured in whole or substantial part from livestock or poultry, shall be removed not later than June 30, 1946."

The Senate banking and currency committee version of the bill, moreover, contains another amendment which would transfer to the Secretary of Agriculture authority over price decontrol of agricultural commodities. The amendment would establish a price decontrol board to which industry advisory committees might petition for review of the action of the OPA administrator, or the Secretary of Agriculture, in denying in whole or part, a petition filed by the industry advisory committee asking for removal of maximum prices.





FEARN Flavor Builders give your sausage and summer specialty products the sales advantages of extra flavor and appetizing, appealing appearance. Fearn Flavor Builders work wonders with regular runs of available materials! Ask your Fearn representative to show you how America's finest line of flavor ingredients can help you attain your profit goal. There is no better sales advantage than improved taste and flavor.

Consult your FEARN REPRESENTATIVE Now



and a of the

Dixon

The No

## Up and down the MEAT TRAIL

## Personalities and Events of the Week

- A Kansas state charter was issued recently to the Kennan Packing Co., Inc., at Coffeyville, to operate a meat packing business. The corporation will start business with \$5,000 of an authorized capitalization of \$100,000, with Henry F. Kennan as resident agent.
- A plant is being constructed at Jamestown, N. D., for the Jamestown Packing Co., headed by Robert Pierce, for processing horses for food for shipment to foreign countries. Capacity will be 10,000 head of horses a year, or 5,000,000 lbs. of finished product. Al J. Altenhofen, of Random Lake, Wis., will be general manager. Construction of the plant is expected to be completed in 90 days.
- Lucas Green and Harry McMaster have announced plans for erecting a refrigerated meat and food locker plant with 800 lockers, costing \$30,000, at Fillmore, Calif.
- The DeGraff Packing Co. has taken

mer

avor

TOVE

ma-

how

u at-

tage

- over the property of the DeGraff Food Co. in DeGraff, O. Officers of the new corporation are J. C. Swonger, Royin G. Hess, William B. Swonger and W. H. Doane.
- Approval of plans for constructing five slaughterhouses in Wisconsin has been announced by the bureau of sanitary engineering of the state board of health. Applicants are: Miller and Keil, Alma; Renzel Joubert, Elderon; Norman Chellevold, Gays Mills; John Liesenberg, Rib Lake, and Roy Schmelzer, Sawyer.
- J. B. Lesh, Armour and Company, Chicago, will appear on the program of the Second Southwest Regional Chemurgic Clinic in Oklahoma City, June 3 to 5.
- The Washington State Cattlemen's Association held its annual convention in Omak recently. Allen Rogers, of Ellensburg, was elected president.
- The tallow plant of the Johnson Packing Co., two miles southwest of Klamath Falls, Ore., was destroyed by fire, with a loss estimated at \$10,000, May 16. The flames spread from a spectacular blaze at the nearby O'Connor feed

#### British Manager Tours Morrell Plants in U. S.

A. Claude Morrell, vice president of John Morrell & Co. and managing director of John Morrell & Co., Ltd.,



A. C. MORRELL

British subsidiary, is in the United States for the first time since the war. He recently spent several days at the company's general offices in Ottumwa, Ia., and, with G. M. Foster, president of John Morrell & Co., visited company plants at Topeka, Kans., and Sioux Falls, S. D. He came to this country aboard the Queen Mary and

was met in New York by T. Henry Foster, chairman of the Morrell board, and Mrs. Foster. He plans to fly to England on the return trip.

Mr. Morrell reports that food supplies available to Britons are less than during wartime. The bacon ration, for example, is 3 ozs. per week, 1 oz. less than during the war.

Some of the "austerities" of life in war-torn England were sketched by Mr. Morrell, who related that although Liverpool, the site of the Morrell offices and a major target for German bombers, suffered great damage, the Morrell properties escaped by a narrow margin. As an example of travel difficulties during the war he said that it took him some seven hours spent in four trains to visit the Morrell cannery 130 miles from Liverpool. He also told of the trouble encountered for three months in which the office had no telephone service following an air raid.

Mr. Morrell, who won the Order of the British Empire and the Military Cross during his four and a half years active service in World War I, served as a fire watcher every tenth night during World War II, and in addition aided the food ministry.

plant, which suffered a loss estimated at \$175,000.

• Frank G. Kuhner, 61, vice president of Kuhner Packing Co., Muncie, Ind., died May 25 at his home. Although he had been in failing health for some time, his condition had not been regarded as serious. Born in Bloom Switch, O., he went to Muncie in 1900 and entered the retail market business with his father, Gotlip C. Kuhner, and a brother, Henry C. Kuhner. In 1911 he became vice president of the com-



HOUSTON CITIZENS FETE VETERAN MEAT PACKER

T. K. Dixon, chairman of the board of the Dixon Packing Co., Houston, Tex., was honored by a group of 200 Houston citizens with a surprise barbecue at the ranch home of Major Sam Becker, on May 10. The party, which was held in recognition of Mr. Dixon's 60 years of public service, was also attended by guests from a number of other Texas cities and from Chicago and New Orleans. The photograph above shows Mr. Dixon and a family group enjoying the barbecue. Left to right are: W. F. Dixon, secretary of the Dixon Packing Co. and newly elected vice president of NIMPA; T. K. Dixon; Dixon J. Holman, president, Fort Worth Dressed Beef Co., Fort Worth, and S. F. Dixon, president, Dixon Packing Co.

pany. He was also president of the Muncie Cold Storage and Ice Co., vice president of the Muncie National Stock Yards and president of the Indiana Truck Owners Association. He was well known in meat packing circles and also active in agricultural work and in civic organizations.

• Sunderland Beef Co., Springfield, Mass., established just prior to the return of rigid slaughter controls, by Growers Outlet, has received its license to operate from the Washington OPA headquarters but has not yet been assigned a definite quota. The firm will be permitted to continue slaughter of cattle to the extent it was before the new slaughter controls were ordered a month ago.

• The Merrimack Packing Co., Manchester, N. H., has been granted a license to operate a slaughterhouse west of the Boston and Maine railroad yards.

• Twisp Meat Packers has incorporated for \$50,000 and has taken over the plant of Roy Halterman at Twisp, Wash. Officers are: President, W. T. Price; vice president, John Countryman; treasurer, Gordon Chase, and secretary, E. R. Hatterman.

• A. W. Voorhis, of Kingan & Co., Indianapolis, was elected first vice president of the Advertising club of Indianapolis at a recent meeting.

• The Cincinnati Butchers' Supply Co., announced settlement of an 18 weeks controversy with the members of Local 3195, CIO Steel Workers, May 23. A contract which must be ratified by the company's 60 workers affiliated with

the union was negotiated, providing for an 18½c an hour wage increase, and other considerations.

• William B. Jones, assistant office manager of Swift & Company at South San Francisco, Calif., visited in St. Joseph, Mo. recently. He was formerly employed in the Swift office in St. Joseph.

• Arthur Block, 67, who had been in the rendering business in New York and New Jersey for over 35 years, died recently at his home in Newark, N. J. He had been in ill health for four years. In 1914 Mr. Block, with the late Julius Levy and John F. Strauss, formed the Standard Tallow Co., Newark, and prior to that Mr. Block was connected with the Harrison By-Products Co., Kearney, N. J.

• A locker and cold storage building at Rolla, Kans., which will contain 300 lockers, is nearing completion.

• The fifty-eighth annual convention of the National Livestock Exchange will be held in Denver, Col., on June 6, 7 and 8. Among the speakers will be Wesley Hardenbergh, president of the American Meat Institute; Harry E. Reed, chief of the livestock branch, Production and Marketing Administration, USDA, and M. J. Cook, chief of the packers and stockyards division, USDA.

• John J. Gerhard, of Swift & Company's plant in Kearny, N. J., has been elected treasurer of the Industrial Smoke Abatement Association of Hudson county.

• Alfred Riley Urion, 84, former general counsel for Armour and Company.



#### SPEAKING OF TREES

Packers who make a hobby of forestry are invited to close one eye, take a good look at this photo, and then determine what type of tree is pictured. But before spending too much time in this pursuit, it might be better to turn the photo on its right side. Presto, there appears a springtime scene in Victoria Park, Kitchener, Ont. This unusual photograph was taken by N. C. Schneider, vice president, J. M. Schneider, Ltd., Kitchener, who, as you may have suspected, is an amateur photographer of some skill as well as a packer.

#### Know Your Fellow Packers . . .

G. W. COOK,

PRESIDENT,

EMMART

PACKING CO.,

LOUISVILLE,

KY.



George W. Cook, first vice president of the National Independent Meat Packers Association, can claim a wide acquaintance in the meat industry among both large and small packers throughout the country. He was associated with four prominent packing companies, two in the East and two in Chicago, before going into business for himself 11 years ago.

After attending high school and college, Mr. Cook went to work in 1908 for the D. B. Martin Co.,

Philadelphia. In 1911 he took a position with the Dold Packing Co., Buffalo, remaining until 1913, when he became connected with the Cudahy Packing Co. at Chicago. In 1918 he took time out to serve in the Army. Following the war, he returned to Dold for five years. From 1925 to 1935 he was associated with Wilson & Co. in Chicago.

In 1935 Mr. Cook established the Emmart Packing Co. at Louisville, Ky., where he serves as president and general manager. The firm employs several hundred people and manufactures a full line of packinghouse products and by-products. Mr. Cook is interested in all phases of the business, including processing, specialty beef, sales and branch house departments.

At the NIMPA convention in April, Mr. Cook was elected first vice president of the association. He had previously served as vice president of the central division. During the war years he spent a great deal of time in Washington working and cooperating with the OPA and the Department of Agriculture. Also interested in civic work, he serves as vice president of the Louisville Convention and Publicity League.

died May 26 at his home at St. George, S. I., N. Y. He became attorney for the firm in 1889. He represented American packers in London from 1914 to 1916 in presentation of claims for the seizure by British ships of American cargos consigned to neutral countries.

• Plans are being drawn for a onestory, 100 by 400 ft. building at Oxnard, Calif., to serve as a frozen foods and meat products building for Ventura Farms Frozen Foods, Inc. The estimated cost is \$175,000.

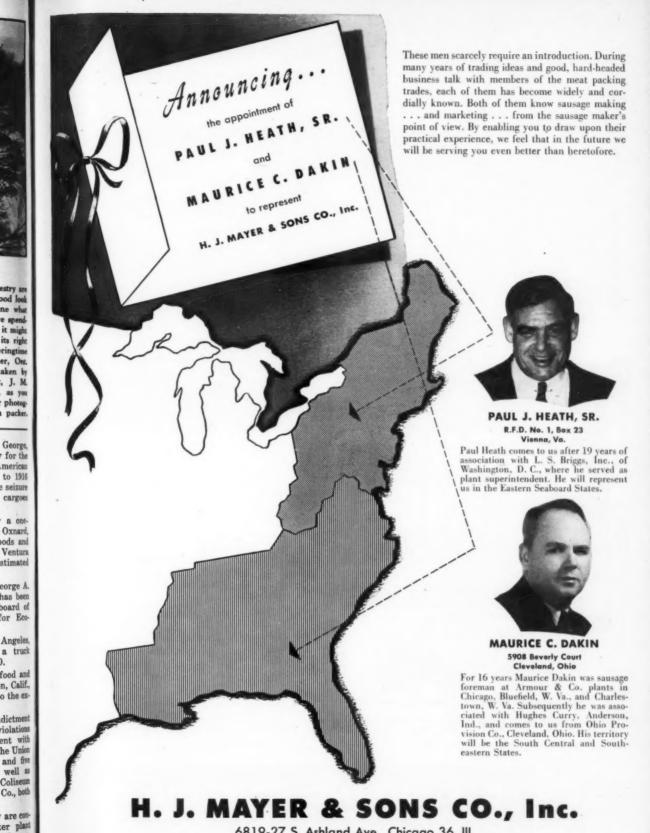
• Jay C. Hormel, president, George A. Hormel & Co., Austin, Minn., has been re-elected a member of the board of trustees of the Committee for Economic Development.

 Pioneer Provision Co., Los Angeles, has started construction of a truck storage building, costing \$8,500.

• The Andrew Coffee frozen food and meat locker plant near Stockton, Calif., was recently damaged by fire to the extent of \$10,000.

 A federal grand jury indictment charging meat ceiling price violations and a partnership arrangement with retailers was brought against the Union Packing Co. of Los Angeles and five of its officials recently, as well as against executives of the Coliseum Meat Co. and the Boston Meat Co., both of Los Angeles.

John Goss and Oscar Hurley are constructing a refrigerated locker plant costing \$14,000 at 245 S. Glendale ave. Glendale, Calif.



6819-27 S. Ashland Ave., Chicago 36, III.
IN CANADA: H. J. MAYER & SONS CO., LTD., WINDSOR, ONT.

dale ave,

1, 1946



sewi

or or

poss aga T Can

tain

with It i

nun

bas

tern

Am Md

test

tha

WOI

the

ter

clir

pro

dev

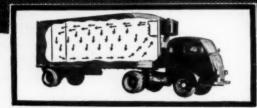
cha

Th



## THERMO KING

TRUCK REFRIGERATION



Patented "mount-forward" Thermo-King requires no connection with tractor. All parts of unit are mounted in one compact package. United Truck Lines, Inc., Spokane, handling the greatest refrigeration tonnage in the Spokane-Seattle-Portland area, depend upon Thermo King Automatic Transport Refrigeration Units to provide proper refrigeration protection in their trucks and trailers. Transporting thousands of tons of prime beef from the Spokane area meat packers to Seattle, Portland and other coast markets is just one of their many specialized operations requiring scientific refrigeration.

Whether your runs are over "the hump" or through scorching deserts, dependable, automatic Thermo King will constantly maintain the temperature you desire. Powered by a self-contained, gas engine and controlled by a thermostat, this unit keeps the interior of truck or trailer at an even low temperature regardless of climate or temperature changes. Thermo King units weigh as little as 720 pounds... are easy to install and operate. Send for free illustrated folder.



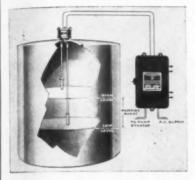
U. S. THERMO CONTROL CO.

PIONEER MANUFACTURERS OF TRANSPORT REFRIGERATION SYSTEMS
44 SOUTH TWELFTH STREET \* MINNEAPOLIS 4, MINNESOTA

## NEW EQUIPMENT and Supplies

#### LEVEL CONTROL UNIT

Photoswitch Level Control Series 10 makes available for chemical, sanitary, sewage and refrigeration uses a series of rugged, maintenance-free relays for the level control of all electrically con-



ductive liquids. Contact with the liquid is made only by a stainless steel probe rod (there are no floats, bellows seals or stuffing boxes). With A. C. in the probe circuit, no electrolytic action is possible. Mica insulated probes insure against leakage.

The manufacturer, Photoswitch, Inc., Cambridge, Mass., claims that Series 10 is the only floatless level control containing no vacuum tubes and operating with low voltage in the probe circuit. It is recommended for the control of a number of liquids, chemicals, acids, bases and salts. Selection from four terminals on the terminal block enables the control to be matched to the specific resistivity of a material.

adling

n the

upon

igera-

n pro-

sport-

m the

Port-

one of

uiring

np" or

, auto-

aintain

by a

d by a f truck

egard-

hermo

ds . . .

or free

1, 1946

#### LABORATORY CLIMATIZER

The Aminco Climatizer, a precision "climate maker" developed by the American Instrument Co., Silver Spring, Md., produces precisely in laboratory test chambers and small-size rooms the average temperatures and humidities that prevail in most countries of the world. It is of great utility in testing the performance, durability, etc., of materials destined for use in most any climate, and is valuable for calibrating, processing, assembling or packaging devices that must be handled under precise atmospheric conditions.

It can be used as an individual unit for application to a test chamber already in the customer's laboratory, or it can be supplied with an Aminco work chamber.

Extreme sensitivity and immediate response of the humidity-controlling portion of the Climatizer are made pos-

sible by the use of highly sensitive controls. No centrifugal atomizers or spray devices are used within the work chamber to maintain humidity; consequently, the use of drip pans is eliminated. The necessary amount of water is maintained automatically so that manual filling is unnecessary. Another feature of this instrument is the extra-length heaters which give longer operation.

#### GRAVITY ROLLER CONVEYOR

Addition of the Rapid-Roller gravity conveyor to its line of material handling equipment is announced by the Rapids-Standard Co., Inc., Grand Rapids, Mich. Designed to fill the need for a medium-duty classification standardized conveyor, the new conveyor solves handling problems which arise when materials with insufficient flat area cannot be moved by wheel-type gravity conveyors.

On the Rapid-Roller conveyor, various types of irregular surfaced materials, such as cans with chimes, kegs, light drums, cartons, crates and boxes, move swiftly and easily along production lines. Slightly declined sections of the conveyor carry objects which are heavy enough to move along the rollers of their own weight, while level lines can be used for storage or to facilitate movement of merchandise by a slight manual push.

Two standard frame lengths of 5 and 10 ft. in widths of 12 and 18 in. are being made.

Formed of 16-gauge steel, the conveyor rollers are 2 in. in diameter, projecting % in. above the conveyor frame level, and are mounted on free-running, single-row radial ball bearings at each end. Each roller is secured to the conveyor frame by a bolt-and-nut type, high carbon steel axle. Ends of each roller are formed into smoothly curled edges to prevent marring the load being conveyed.

#### FOLDING STEP LADDER

A new aluminum folding step ladder, featuring great strength and light weight, has recently been introduced by the Aluminum Ladder Co., Worthington, Pa. The ladder is constructed entirely from Aluminum Alloy 52S, which has a tensile strength of 37,000 lbs. per sq. in. Fitted with non-skid treads for safety, the ladder is recommended for many industrial uses such as oiling and repairing machinery, building maintenance and other activities involving portable ladders. It is available in 4, 5 and 6 ft. models.

#### HIGH SPEED HEAT SEALER

The development of a new, solenoid-operated 30-in. Giant-Jaw heat sealer has been announced by Pack-Rite Machines, Milwaukee, Wis. Equipped with 30-in. hard chrome-plated sealing bars with either horizontal-krimped or flat seal bars, the Giant-Jaw will heat seal unusually large bags, pouches, sheets, etc., by merely pressing the safety foot switch which actuates the solenoid, thus eliminating foot pedals or pressure effort on the operator's part and allowing freedom of both hands for feeding the material into the sealer.

The dial thermostat controls the temperature in the full-length, stainless steel-sheathed heating elements. The Giant-Jaw may be mounted horizontally on a work bench or table, or may be operated vertically, when installed on the side of bench.

#### THREE-WAY VALVE

Employing a flexible molded synthetic rubber tube, encased within a bakelite body, the new Grove Flex-tube three-way valve is designed for handling all types of fluids, including gases, chemicals and liquids. It is especially suited for hydraulic or pneumatic cylinder operation. Due to its unrestricted straight flow characteristic, this unit



is most satisfactory for effectively controlling both viscous and solid-carrying fluids.

A special self-locking feature assures positive tight shut-off over extended periods of time. These new type valves are furnished for working pressures up to 250 lbs. and maximum temperatures of 150 degs. F. Manufacturer is Grove Regulator Co., Oakland, Calif.



U. S. PATENT NO. 2,369,123 AND OTHER PATENTS PENDING

Because of its portability and wide range, the powerful electronic rays of Pasteuray get "down-under"—at the "bloody neck—ends"—at the "trouble spots"... everywhere from floor to ceiling.

Portable Pasteuray is a necessity on your cutting tables, in your coolers and sausage rooms, where-

| 2 | MEAT RIPENS 2 TO 3 TIMES FASTER   |
|---|---|
|   | NO STICKY OR SMELLY MEAT - NO "STRONG" POULTS<br>- EVERYTHING STAYS IN TOP CONDITION.           |
|   | STOPS EXCESSIVE TRIMMING FOR SPOILAGE   |
|   | REDUCES SHRINKARE - IGICES AND FLAVORS RETAINED-<br>MOISTURE AND WEIGHT LOSSES HELD TO MINIMUM. |
|   | COLOR AND BLOOM ARE RETAINED - NO DISCOLORATIO  |
| S | HARD TO KEEP OFFAL ITEMS ARE PROTECTED FROM SPOILAGE.   |
|   | DOES FOR MEAT WHAT PASTEURIZATION   |

Send for full details
PASTEURAY CORPORATION

2667 Washington Ave. St. Louis 3, Mo.

#### **New Trade Literature**

Dryers and Coolers (NL 289).—Operation of Allis-Chalmers rotary dryers and atmospheric coolers, photographs, drawings, typical installations and uses and actual examples of on-the-job performance of the equipment are contained in manufacturer's new booklet.—Allis-Chalmers.

Insecticides (NL 290).—The Pennsylvania Salt Mfg. Co. has issued a booklet to describe its five Penco DDT products and give some basic facts about DDT itself. It explains what it is, how it can best be used, what limitations it has and where it excels in insect control.—Pennsylvania Salt Mfg. Co.

Paint (NL 291).—Complete information on the new Pen-Kote 500 chemical-resistant maintenance paint is given in a new bulletin. Illustrations of typical jobs show how this quick-drying, odor-less protective coating is readily applied to heated, wet and porous surfaces of all kinds, protecting against hot acids, alkalis and water.—Peninsular Chemical Products Co.

Rust Preventative and Remover (NL 294).—A bulletin describing a new rust remover product which is applicable wherever problems of rust exist in maintaining plant equipment or machinery is available from the Nox-Rust Chemical Corp. A new Nox Rust catalog, which describes the complete line of rust preventives, cleaners, protective coatings for metal and related industrial chemicals, is also available.—Nox-Rust Chemical Corp.

Pumps (NL 295).—A new catalog featuring Flow-Master pumps includes engineering data and horsepower requirements of the pumps, pictures of various models and prices, and also lists 12 features of the pumps which make them especially useful in the packing industry. Booklet also describes other Flow-Master equipment such as Homogenizer and Kom-bi-nator.—Marco Co.. Inc.

Valves (NL 282).—An illustrated descriptive catalog of the new steel Weldvalves which have been added to its Hancock valve line, has been issued by the manufacturer, who states that they eliminate or neutralize valve joints, seat ring joints, bonnet joints and improve packing gland joints. In addition, they effect major savings in weight, space, parts, maintenance expense and give precision and accurate alignment, it is claimed.—Manning, Maxwell & Moore, Inc.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (6-1-46).

Nos.

City

C-D

TRADE MARK

Yet

plans

proc

for Mun

have

for t

will

fede

clud

froz

firm

stor

is n

and

gain

effic

Ar

sch

No

sch

H

ed G

Ir

SI

#### THE QUALITY TRADE MARK



For Grinder Plates and Kniver that Cost Less to Use

### COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole... one sided or reversible... equipped with patented spring lock bushing.

C-D TRIUMPH PLATES are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES
C-D SUPERIOR KNIVES

B. & K. KNIVES all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

## THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann 2021 Grace St., CHICAGO 18, ILL.

#### Yeterans to Man Kosher Meat Plant in Brooklyn

A group of New York business men plans to open an extensive kosher meat processing plant in Brooklyn for the chief purpose of supplying employment for veterans, according to former Municipal Court Justice Nathan Sweedler, attorney for the group. The men have purchased a building in Brooklyn which will be remodeled and equipped for the purpose.

MARK

Knive

Jse

TES

in le,

or ed ng

ES

tes ars

es.

-1.

OF

ers.

/ES

ES

les.

olid

ut-

for

0.

ILL,

1, 1946

LTY

Sweedler states that the plant, which will be modern in every respect, will be federally inspected. Products will include sausages, frankfurters, salami, smoked items, corned beef, tongues and frozen and canned meat delicacies. The firm will cater especially to delicatessen stores and lunchrooms.

In the organizing period, Sweedler is making contacts for the equipment and is inspecting processing plants to gain first-hand knowledge of the most efficient and sanitary practices.



AWARDED SCHOLARSHIP

Arthur L. Peirson & Co., distributors of Art's Brand Corned Beef Hash, presents a scholarship to Flight Steward Rudolph Novesky of Pan-American Airlines. The scholarship is in the form of a correspondence course in hotel and restaurant management, under the direction of W. I. Hamilton, former personnel director of the Hotel Waldorf-Astoria and now dean of educational program of the International Geneva Association. Novesky will pursue his studies in Lisbon, Dakar, London and other parts of the world that he visits.

#### ANSWERS TO I. Q. TEST

(See Page 21 First)

|     | June.   | 10 | *uos         |    |
|-----|---------|----|--------------|----|
|     | .1781   | .6 | Leon Hender- | .4 |
|     | March.  | .8 | Casey        |    |
| .91 | January | -2 | George       | 3. |
|     | .1461   | .9 | 1934.        | 2. |
|     | '9061   | 2" | 19061        | I. |



LONG ESTABLISHED, REPUTABLE CONCERN WITH SUBSTANTIAL CAPITAL

IMPORTERS AND GRINDERS OF PURE NATURAL SPICES

WILL BUY FOR CASH

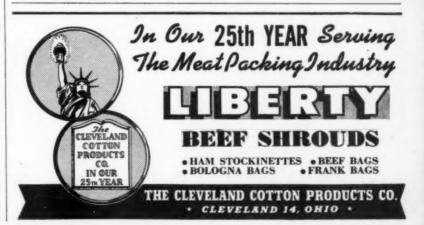
Assets, Capital Stock, Family Holdings of

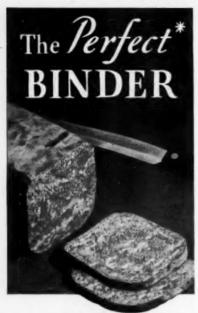
#### INDUSTRIAL PLANTS, MFG. DIVISIONS, UNITS

Among other considerations, you may realize certain desirable tax advantages

We are Principals and act only in strictest confidence, retaining personnel wherever possible. Address

BOX 1205, 1474 BROADWAY, NEW YORK (18), N. Y.





### FOR WIENERS, BOLOGNA, SPECIALTY LOAVES

## because



The "meat-like" protein of Soy Flour improves texture and slicing quality by blending each little meat and fat particle together.

Soy adds food value protein—at the same time its better blend-ing properties hold freshand improve the quality.





Write for Free Sample. Try a test batch. See for yourself what SOY, the "perfect" binder, will do for you.

## Special X SOY FLOUR

Meatone GRITS

Write for FREE Samples

ENCER ELLOGG

AND SONS, INC.

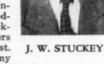
DECATUR 80, ILLINOIS

#### FLASHES ON SUPPLIERS

SYLVANIA INDUSTRIAL CORP.-The appointment of Joseph G. Mohlman, Thomas O. Williams and Elmer C. Nation as special representatives of its cellophane division has been announced by Sylvania Industrial Corp., New York. Mohlman will work from the New York office, Williams from Philadelphia and Nation from Chicago. All three men have had wide experience as members of the company's sales force for the past several years.

KRAFT FOODS CO. - John W. Stuckey, jr., recently discharged from the U. S. Army, is located in Atlanta, Ga., with the Kraft

Foods Co. (for-merly Kraft Cheese Co.). He will assist Howard P. Jackson in training and supervising Kraft district managers, branch managers and their salesmen on the distribution of milk and other Kraft industrial food products to meat packers and other users in the Southeast.



Prior to his Army service, which included overseas duty with the late Gen. Patton's forces, he was on the sales force in the Tampa branch of Kraft Foods.

MARATHON CORPORATION. - D. A. Snyder, manager of the food packaging division, Marathon Corporation, Menasha, Wis., has announced the appointment of John H. Snyder as sales manager for meat and vegetable oil packaging. He will have direct charge of sales in the meat packaging field, including sales promotion of packages for lard, sausage and other products, as well as Marathon's new Kartridg-Pak frankfurter band. Snyder has been associated with Marathon for 27 years in various capacities including several years as a sales representative in the Middle West, South and Southwest.

ANDERSON ASSOCIATES, INC.-W. S. Anderson and Edward Pittock have organized Anderson Associates, Inc., at Glen Riddle, Pa., to enter the field of supplying repair parts for vere table and animal oil equipment to the meat packing industry.

U. S. THERMO CONTROL CO.: A. part of a nationwide expansion program, the U. S. Thermo Control Co. Minneapolis, announces the opening a sales and service headquarters in La Angeles. Located at 2011 E. 65th at the fully equipped shop under the supervision of James Breslin will be capable of giving complete service on Thermo King truck refrigeration units. charge of sales in the area is Gar Hart.

CHRYSLER CORPORATION: Dodge dealers and their salesmen are being trained in a national program to better qualify them to serve truck users in the selection of the right trucks to meet their hauling needs. As a result of the training program, salesmen will be able to give valuable assistance to truck buyers in their selection of trucks of the proper gross vehicle weight and with the right body, wheelbase, axle ratio, frame, tires and special equipment to do the most economical hauling

PASTEURAY CORP.: Albert Todoroff, former editor of Meat Merchan-

dising, has joined the Pasteuray Corp., St. Louis, Mo., it was announced recently by H. W. Abshire, president. Todoroff has a wealth of experience in the food field and a wide knowledge of the meat industry. He will have charge of Pasteuray's educational program, advertising and public relations. Part of his time will be



A. TODOROFF

spent in talking before groups of ment men and association meetings on how to utilize the full benefits of modern electronic food protection. He is the author of two books, "How to Build and Operate a Locker Plant" and "Store Tested Ideas for Meat Men."

## PACKINGHOUSE FLOOR Truc

BACKED BY YEARS OF PACKING PLANT ENGINEERING

- \* Sausage Meat Trucks
- \* Curing Trucks
- \* Ham and Bacon Trucks
- \* Dump Trucks \* Oleo Trucks

STAINLESS STEEL OUR SPECIALTY

PROMPT DELIVERY ASSURED

NGER MANUFACTURING CO., INC.

OTTUMWA . IOWA

Excels
IN EVERY
DETAIL

ociates

ter the

to the

on precol Co, ning of in Los 5th st,

capable

Thermo

r Hast.

Dodge

being

better

s in the

of the

truck ucks of

ht and

e, axle

equiphauling

rt To-

erchan-

PROFF

of ment

on how

is the

"Store

G

EL

NC.

\$ & D Machines have proved their ability to deliver "top" efficiency—to increase yields—and to save money, time and lebor day-in and day-out, year efter year—with a minimum of servicing and parts replacements.

Such remarkable sustained efficiency has been possible because B & D Machines have always been precision-built, to most exacting standards, of the finest materials and workmanship. Before going into

production, each model has always been subjected to countless tests to make it thoroughly practical, convenient easy-to-use. These are some of the reasons why B & D are selected to do their respective jobs—place your order NOW for delivery at the earliest date possible.

★ More Than 3000 B & D Machines Now in Use — Cutting and Scribing Meat Faster, Better, at Lower Cost I

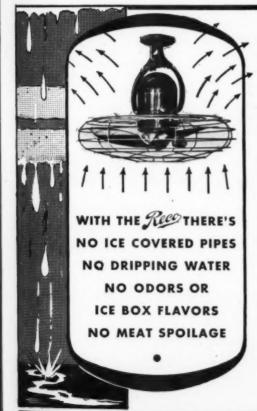
**HOG BACKBONE MARKER** 



Machine, Designed Especially for Marking Hog Backbones

Ask also about
Beef Rib Blocker
Pork Scribe Saw
Ham Marking Saw
Beef Scribe Saw
Combination Rumpbone
Saw and Careass Splitter

BEST & DONOVAN, 332 S. MICHIGAN AVE. . CHICAGO 4, ILL.



## Reco REFRIGERATOR FANS SAVE \$5000 A MONTH

The Mutual Sausage Co. of Chicago installed three RECOS in their storage and pickling rooms and reduced their electrical power bills by \$50.00 a month.

They report: "The three RECO Fans we bought were the best investment we ever made in connection with our refrigeration system."

Before installing the fans, they had some product shrinkage, causing some sausages to wrinkle. Since operating the fans, the shrinkage has stopped as the fans increased the relative humidity percentage in the room air.

Write for Bulletin 241, giving complete information, flow sheets, charts, prices and numerous possible applications.

EST. 1900

RELECTRIC COMPANY

Mfrs. Reco Fly Chaser Fans, Refrigerator Fans, Food Chappers, Slicers, Mixers, and Peelers.

2689 W. Congress Street, Chicago I2, III.



Pesco Pete can supply the perfect tools for the heavy cutting and heavy grinding of the meat packing industry. He is ready to supply you with the following efficient services, for a small monthly charge: PESCO SAW SERVICE Large hand saw frames, beef splitter frames, pig nose and scribe frames, designed for heavy duty. Sharp filed blades, individually wrapped and inspected perfect—ready for quick blade changes. PESCO BAND SAW BLADE SERVICE Machine-filed, inspected band saw blades to fit more than 40 types of meat and bone cutting machines. Pesco Pete will keep them repaired and supplied.

LARGE CHOPPER PLATE AND KNIFE SERVICE Made in sizes to suit your needs and ready for long and faithful service.



figu

trol

nor

thre

only

per

a ye belo

ove

stee wee plia

that com and

per

nor

AR

scar acci

the

bee of

ran to i

Pesco Pete will be pleased to give you complete details, or you may write direct.



#### PITTSBURGH-ERIE SAW CORPORATION

4017-31 LIBERTY AVENUE

PITTSBURGH, PENNSYLVANIA

BRANCH PLANTS: ST. LOUIS and LOS ANGELES





MAX SALZMAN, INC.
4916 SOUTH HALSTED ST.
CHICAGO 9, ILL.

## PROVISIONS AND LARD Weekly Review

#### AMI Says Legitimate Beef Slaughter Still Dropping; Only Fourth of Normal

Beef operations in the week ended May 25 skidded to less than one-fourth of normal operating capacity, according to a statement released by the American Meat Institute. The AMI said that the figures give further evidence of the complete failure of the OPA slaughter control order, presented as a cure for the black market.

During the week ended May 25, said the Institute, ten legitimate companies, normally supplying beef to consumers throughout the United States, dressed only 44,500 head of cattle. This was 14 per cent below the 51,720 dressed the week before and 63 per cent below the 119,850 dressed during the same week a year ago. The number was 70 per cent below the same week of 1941.

direct.

To illustrate what is going on all over the country, the Institute cited the case of one large company in Kansas City, with a normal capacity of 150 steers per hour, which on one day last week was able to buy within OPA compliance only two steers. A competitor was able to buy 300 per cent more—namely, eight steers. The AMI declared that the OPA slaughter control order is completely and increasingly ineffective, and the situation can only be corrected after Congress removes all controls from the livestock and meat industry, permitting it to work its way back to normal operating conditions so that once again consumers may find the meat they want when they want it at fair competitive market prices.

### ARGENTINE BEEF EXPORTS WILL SHOW LITTLE GAIN

Argentine beef exports in 1946 will scarcely more than equal the 1945 level, according to indications at the end of the first four months. Inadequate rains in the main grazing zones prior to mid-December depleted feed reserves. Early prospects for a 20 per cent increase in beef exports over 1945 were upset by the insufficient moisture and a 25-day packinghouse strike in March.

Furthermore, movement of cattle to the fattening area in the western part of the province of Buenos Aires has been slow owing to considerable distrust of the weather after several poor seasons, and a tendency on the part of some ranchers to permit more of their land to be used for grain production due to the sharp rise in grain prices.

Reflecting the attitude of the fat-

teners toward replacement stock, light feeder steers are bringing only about two-thirds of the price obtained some months ago. Heavier feeder animals, on the other hand, are moving a little better.

#### MARGARINE MATERIALS USED

Products used in uncolored margarine manufacture during March, 1946, compared with the corresponding period a year earlier, are listed in the table which follows:

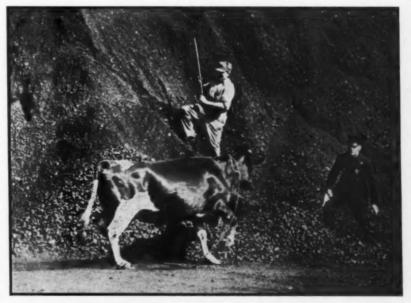
| ingredient schedule of uncolored oleom | argarine:          |
|--|--------------------|
| Mar., 1946<br>lbs.                     | Mar., 1945<br>lbs. |
| Butter culture 272                     |                    |
| Butter flavor                          | 1.005              |
| Citric acid 220                        | 353                |
| Corn oil 790,970                       | 884,175            |
| Cottonseed oil17,956,982               | 22,826,313         |
| Derivative of glycerine 102,094        | 92,731             |
| Diacetyl 91                            | 65                 |
| Estearine 10,468                       | 7,508              |
| Lecithin 53,354                        | 54,924             |
| Milk 7,495,012                         | 8,206,582          |
| Monostearine 36.281                    | 29,452             |
| Neutral lard 137,243                   | 624,731            |
| Oleo oil 191,646                       | 767,419            |
| Oleo stearine 198,397                  | 141,220            |
| Oleo stock 25,625                      | 72,773             |
| Peanut oil 1,811,594                   | 639,688            |
| Salt 1.342.355                         | 1,443,583          |
| Soda (benzoate of) 30,661              | 28,482             |
| Soya bean oil                          | 12,368,609         |
| Soya bean stearine                     | 1,856              |
| Soya flakes                            | 1,491              |
| Tallow 1.800                           |                    |
| Vitamin concentrate 7,520              | 8,370              |
| Total44,501,437                        | 48,201,330         |

#### February Meat Volume to UNRRA and Others As Reported by USDA

Deliveries of food and agricultural products by the U. S. Department of Agriculture for foreign shipment (including UNRRA) and for domestic and territorial programs during February totaled 2,216,619,387 lbs. Deliveries by the United States Department of Agriculture for January amounted to 2,046,395,381 lbs.

UNRRA claimants included Czechoslovakia, Italy, Poland, Ukraine, Yugoslavia, Greece, Albania, Byelo-Russia, Algeria, Estonia, China, the Philippines, and the Dodecanese Islands. On a commodity basis, the February shipments to UNRRA included: 41,420,916 lbs. of livestock and meat and 3,943,176 lbs. of fats and oils.

Deliveries for foreign shipments exclusive of UNRRA included the following countries: United Kingdom, dominions and colonies; Russia, France, Arabia, the Netherlands, Belgium, Italy, Portugal, Yugoslavia, North Africa and Norway. Commodity deliveries for these outlets included: 114,293,019 lbs. of livestock and meats and 7,439,205 pounds of fats and oils.



#### ENRAGED ANIMAL BATTLES TO THE DEATH

Long chases after escaped cattle with short tempers are no novelty in the packing industry, but it is seldom that such an action-packed picture as this results. The rampant beast escaped from a truck in a Milwaukee packinghouse yard, jumped into a canal, climbed out and charged police, the photographer and volunteers who tried to capture it. An instant after this photo was taken, the policeman shot and killed the animal The unidentified man in the picture was saved by a modern miracle—he found a sizable coal pile on which to take refuge.



#### The Most Simple Method of **Handling Packing Plant Loads** is always the Best Method

Elwell-Parker can aid in finding your "best method!" The E-P Man will originate special attachments such as the Vat-Handler - or will plan modern Truck Systems to speed your Packaged Products in Master Unit Loads through processing to your customers-with increased profit to you and them.

Write or wire The Elwell-Parker Electric Company, 4528 St. Clair Avenue, Cleveland 14, Ohio.

POWER INDUSTRIAL TRUCKS

Established 1893

## EDWARD KOHN Co.

3843 EMERALD AVE., CHICAGO 9, ILL., Phone: YAR ds 3134

## For 25 years ...

a thoroughly experienced marketing organization for

BEEF · VEAL · LAMB PORK AND OFFAL

Straight or Mixed Cars

For Tomorrow's Business

### MEAT AND SUPPLIES PRICES

Chicago

#### WHOLESALE FRESH MEATS

‡Carcass Beef

| +Carcass Deer   |  |
|---|--|
| Week  | ended  |
| May 29<br>per   | , 1946   |
| per   | 16.  |
| Steer, hfr., choice, all wts  | .2105  |
| Steer, hir., good, all wts  | .2000  |
| Steer, hir., com., all wis  | 1800   |
| Cow commercial all wise   | 1805   |
| Steer, bfr., choice, all wts Steer, hfr., good, all wts Steer, hfr., com. all wts Steer, hfr., utility, all wts Cow, commercial, all wts Cow, canner and cutter   | 1330   |
|   | .2330  |
| Forequarters, choice  | .1905  |
| Forequarters, choice  | .1930  |
| Cow, foreq., commercial   | .1705  |
| Beef Cuts   |  |
| Steer hfr. sh. loin choice  | .3305  |
| Steer, hfr., sh. loin, good   | .8080  |
| Steer, hfr., sh. loin, com  | .2580  |
| Steer, hfr., sh. loin, util   | .2255  |
| *Beef Cuts Steer, hfr., sh. loin, choice Steer, hfr., sh. loin, good Steer, hfr., sh. loin, com Steer, hfr., sh. loin, util Cow, sh. loin, com Cow, sh. loin, com Cow, sh. loin, com Steer, hfr. round, choice.   | .2580<br>.2255<br>.2280                            |
| Steer his round choice  | 2200   |
| Steer her round good  | .2155  |
| Steer, hfr., rd., commercial  | .1930  |
| Cow, sh. loin. util.  Steer, hfr., round, choice.  Steer, hfr., round, good.  Steer, hfr., rd., commercial.  Steer, hfr., rd., commercial.  Steer, hfr., loin, choice.  Steer, hfr., loin, good.  Steer, hfr., loin, commercial.  Cow, loin, emmercial.  Cow, loin, utility.  Cow, round, commercial.  Cow, round, utility.  Steer, hfr., rib, choice.  Steer, hfr., rib, choice.  Steer, hfr., rib, commercial.  Steer, hfr., rib, commercial.  Steer, hfr., rib, commercial.  | .1655  |
| Steer, hfr., loin, choice   | .3005  |
| Steer, hfr., loin, good   | .2830  |
| Steer, hfr., loin, commercial   | .2355  |
| Cow, loin, commercial   | 2800   |
| Cow round commercial  | .2830<br>.2355<br>.2355<br>.2030<br>.1930<br>.1655 |
| Cow. round, utility   | .1655  |
| Steer, hfr., rib, choice  | .2455  |
| Steer, hfr., rlb, good  | .2330<br>.2155                                     |
| Steer, hfr., rib, commercial  | .2155  |
| Steer, hfr., rlb, utility   | 1905   |
|   | .2155<br>.1905<br>.2755                            |
| Cow, rib, utility   | 9755   |
| Cow, rib, utility. Steer, hfr., sir., choice. Steer, hfr., sir., good. Steer, hfr., sir., good. Steer, hfr., sir., com. Steer, hfr., sir., com. Steer, hfr., sir., com. Steer, hfr., sir., com. Steer, hfr., fank steak. Cow, sirloin, utili. Steer, hfr., reg. chk., choice. Steer, hfr., reg. chk., choice. Steer, hfr., reg. chk., com. Steer, hfr., reg. chk., com. Steer, hfr., reg. chk., com. Steer, hfr., reg. chk., utility. Cow, reg. chuck, utility. Cow, reg. chuck, utility. Steer, hfr., c. c. chk., com. Steer, hfr., c. c. chk., utility. Cow, c. c. chk., utility. Steer, hfr., foreshank. | .2630  |
| Steer, hfr., sir., com  | .2155  |
| Steer, hfr., cow flank  | .1355  |
| Cow, sirloin, commercial  | .2155 -  |
| Cow, sirloin, util  | .1855  |
| Steer, hir., nank steak   | .2400  |
| Steer hfr res chk choice  | .2405<br>.2405<br>.2055<br>.1930                   |
| Steer, hfr., reg. chk., good  | .1930  |
| Steer, hfr., reg. chk., com   | .1805  |
| Steer, hfr., reg. chk., utility   | .1605  |
| Cow, reg. chk., commercial  | .1805  |
| Steer by a c chk chaice   | .1605  |
| Steer hir., c. c. cak., choice  | .1805  |
| Steer, hfr., c. c. chk., com  | .1655  |
| Steer, hfr., c. c. chk., utility  | .1505  |
| Cow, c, c. chk., commercial   | .1655  |
| Cow, c. c. chk., utility<br>Steer, hfr., foresbank<br>Cow, foresbank  | .1655<br>.1505<br>.1655<br>.1505                   |
| Steer, hfr., foreshank  | .1255  |
| Steer, hfr., brisket, choice  | .1730  |
| Steer hfr. brinket good   | 1780   |
| Steer, hfr., brisket, com   | .1530  |
| Steer, hfr., brisket, good<br>Steer, hfr., brisket, com<br>Steer, hfr., brisket, utility  | .1530<br>.1530<br>.1530<br>.1530                   |
| Cow, brisket, commercial  | .1530  |
| Cow, brisket, utility   | .1530  |
| Steer, htr., brisket, com. Steer, htr., brisket, utility. Cow, brisket, commercial. Cow, brisket, utility. Steer, hfr., back, choice. Steer, hfr., back, good. Cow back, commercial.  | 2100   |
| Cow back commercial   | .1905  |
| Cow back, commercial  Steer, hfr. arm chuck, choice  Steer, hfr. arm chuck, good  Cow arm chuck, commercial   | .1680  |
| Steer, hfr. arm chuck, choice   | .1930  |
| Steer, hfr. arm chuck, good   | .1830  |
| Cow arm chuck, commercial   | .1730  |
| Cow arm chuck, utility  | 1455   |
| Steer hir sh pl., gu. & ch  | 1380   |
| Cow short plate, commercial   | .1380  |
| Steer, hfr. arm chuck, good. Cow arm chuck, commercial Cow arm chuck, utility Steer, hfr. sh. pl., gd. & ch. Steer, hfr. sh. pl., com. & util. Cow short plate, commercial Cow short plate, utility   | .1380  |
|   |  |

tQuot. on beef items include permitted additions for sone 5, plus 25c per cwt. for local del.

#### †Veal-Hide on

| tVea   | l prices | , | 1 | l | 10 | 2 | u | ıd | le | 4 | 1 | pe | 81 | rı | m | ıi | ŧŧ | ed | ad   |
|--------|----------|---|---|---|----|---|---|----|----|---|---|----|----|----|---|----|----|----|------|
| Choice | maddles  |   |   |   |    |   |   |    |    |   |   |    |    |    |   |    |    |    | .235 |
| Good e | arcass   |   |   |   |    |   |   |    |    |   |   |    |    |    | 4 |    |    |    | .197 |

dition for Zone 5, 25c per cwt. for double wrapping and 25c per cwt. for delivery.

#### \*Beef Products

| Hearts, cap off                  |   |
|----------------------------------|---|
| Tongues, fresh or froz           |   |
| Tongues, can., fresh or froz 163 |   |
| Sweet breads                     |   |
| Ox-tails, under % lb 85          | į |
| Tripe, scalded 41                | į |
| Tripe, cooked 81                 |   |
| Livers, unblemished              |   |
| Kidneys113                       | ġ |

#### \*Veal and Lamb Products

| 1 | Brain | 8   |       |    |     |    |            |    |   |   |   |  |   | 4 |  |   |   |  | 9  | ŧ |
|---|-------|-----|-------|----|-----|----|------------|----|---|---|---|--|---|---|--|---|---|--|----|---|
| - | Calf  | Liv | re    | ri | ١,  | T  | y          | pe |   | A |   |  | ۰ |   |  |   |   |  | 49 | Ť |
| 1 | Sweet | tbr | 61    | td | 8.  |    | $\Gamma_1$ | 71 | e |   | A |  | ٠ |   |  | ٠ |   |  | 39 | 3 |
| ] | Lamb  | ti  | O III | 2  | 116 | 18 | -          |    |   |   |   |  |   |   |  | _ | _ |  | 15 |   |

\*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

|              |        |        | -   |           | 4   | L |   | u  | ш | N | D  |   |   |   |   |   |   |   |   |     |    |
|--------------|--------|--------|-----|-----------|-----|---|---|----|---|---|----|---|---|---|---|---|---|---|---|-----|----|
| hoice        | lam    | ba     |     |           |     | * | ņ | •  |   |   |    |   |   | * |   |   |   |   |   | 5   | k  |
| bood         | umb    | 1 1    | * * |           |     | ۰ |   | *  | ۰ |   |    | ٠ | ٠ | * | * |   |   |   |   | ä   | ä  |
| omm<br>boice | ercia. | i li   | de  | 11.<br>21 | N   |   |   | *  |   |   |    |   | * | * |   |   |   |   | - | 2   | ä  |
| lood l       | ninda  | a edic | 414 |           | NE: |   |   | *  | * | * | *  | * | ۰ | * |   |   |   | • |   | 2   | ĕ  |
| hoice        | fore   | eg.    | *** | ٠.        |     |   |   |    |   | 9 |    | 0 |   | * | 0 |   | ٥ |   |   | 9   | ğ  |
| lood :       | fores  |        |     |           |     |   |   |    |   |   |    |   |   | • |   | • |   | • |   | 200 | Ŗ. |
|              |        |        |     |           |     |   |   |    |   |   |    |   |   | _ | _ | _ | ٠ | * | • | *** |    |
|              |        |        | *1  | B         | N   | 4 | t | 31 | ı | d | 01 | n |   |   |   |   |   |   |   |     |    |

| Mutton  | loins  |    | -  | 1  | K | ri | c | ė |   |   | Ī |   |   | Ī |   |   | • |   | 1400  |
|---------|--------|----|----|----|---|----|---|---|---|---|---|---|---|---|---|---|---|---|-------|
| Mutton  | legs.  | -  | ı. | 10 | и | c  | ø |   |   |   |   |   |   | _ |   |   |   |   | 1990  |
| Good Ic | res .  |    |    |    |   |    |   |   |   |   | _ | _ | _ |   |   |   |   |   | 814   |
| Choice  | fores  |    |    |    |   |    |   |   |   |   |   |   |   |   | _ | _ | _ |   | 5000  |
| Good B  | ragate |    |    |    |   |    |   |   |   |   |   |   |   | ÷ |   |   |   |   | 7400  |
| Choice  | saddi  | em |    | *  |   |    | ٠ | × | * |   |   |   |   |   |   |   |   |   | .1600 |
| Good al | reep   |    |    |    | 0 | 0  | 0 | 0 |   | ٠ | 0 |   |   | 0 |   | 0 | a |   | .1186 |
| Choice  | succp  |    |    | •  | 0 | ۰  | 0 |   |   | ٠ | ٠ | 0 | 0 | 0 | 9 | 0 |   | 6 | .1334 |

\*\*Quot. on lamb and mutton are far Zone 5 and include 10c for steekh-ette, plus 25c per cwt. for del.

‡P

Gr Me Re Suga Ra St: Pack ba les Dext

| *Fresh Pork and Pork Produce     |
|----------------------------------|
| Reg. pork loins, und. 12 lbs 344 |
| Picnics 900                      |
| Tenderloins, 10-lb. cartons      |
| Tenderloins, loose               |
| Skinned shldrs., bone in224      |
| Spareribs, under 3 lbs10         |
| Sparerios, under a los           |
| Boston butts, 3/8 lbs            |
| Boneless butts, c. t             |
| Neck bones                       |
| Pigs' feet                       |
| Kidneys                          |
| Livers, unblemished              |
| Brains                           |
| Ears                             |
| Snouts, lean out                 |
| Snouts, lean in                  |
|                                  |
| Heads                            |
| Chitterlings                     |
| Tidbits, hind feet               |
| *Prices carlot and loose basis.  |

#### WHOLESALE SMOKED

| MEATS   |
|---|
| Fancy regular hams, 14/18 lbs., parchment paper |
| 8 lb. down, wrap                                |
| Insides, D Grade                                |
| Quotations on pork items are less,              |

wrapped, f.o.b. Chicago, subject to OPA quantity differentials.

#### .VINEGAR PICKLED PRODUCTS

| Pork |        |      |      |        |     |     |      |  |     |              |   |
|------|--------|------|------|--------|-----|-----|------|--|-----|--------------|---|
| Regu | lar tr | ipe. | 200  | lb.    | b   | bl. | <br> |  | . 1 | <b>37.</b> 1 |   |
| Hone | - 4-1  | na   | 200. | 216. 1 | hhi | 1   |      |  | 1   | 181          | i |

#### BARRELED PORK AND BEEF

| Clear fat back pork:           |      |
|--------------------------------|------|
| 70- 80 pieces                  | 25.1 |
| 80-100 pieces                  | 20.0 |
| 100-125 pieces                 | 28.1 |
| Clear plate pork, 28-35 pieces | 29.3 |
| Brisket nork                   | 30.9 |
| Plate, heef, 200 lb, bbls      | 35.1 |
| Ex. plate beef, 200 lb. bbls   | 34.5 |
| For prices on sales to War Pri |      |

ment Agencies, see Amendment 28 RMPR 148, effective May 26, 1945.

\*Quot. on pork items are for in than 5,000 lb. lots and include all permitted additions, except basis and loc. del.

#### SAUSAGE MATERIALS

| Carlot basis, Chgo. none, loose lask |   |
|--------------------------------------|---|
| Reg. pork trim. (80% fat)            | į |
| Sp. lean pork trim. 85%              | ì |
| Ex. lean pork trim. 95%              | ١ |
| Pork livers, unblemished             | ı |
| Roneless bull meat                   | 9 |
| Boneless chucks                      |   |
|                                      |   |
|                                      |   |
| Dressed cutter cows                  | d |
| Pork tongues                         |   |

#### DRY SAUSAGE

| *Carrelat,  | dry,  | in   | hog  | bung | m.  |     | 59% |
|-------------|-------|------|------|------|-----|-----|-----|
| *Thuringer  |       |      |      |      | 0 0 |     | 32% |
| SFarmer .   |       |      |      |      |     |     | 42% |
| attaleteine |       |      |      |      |     |     | 42% |
| an C Sal    | ami.  | se   | mi-d | FY   |     |     | 55% |
| ** C Sa     | ami.  | se   | mi-d | IJ   |     |     | 33% |
| Milenon SET | rle 8 | alai | mi   |      |     |     | 64% |
| #Thennepon  |       |      |      |      |     | -   | 52% |
| **Fortadell | 8. 86 | mi-  | dry  |      |     | 0.0 | 29% |
| Campicola   | (cook | ed)  |      |      | 0.0 |     | 43% |
| Cappinghan  |       |      |      |      |     |     | 28  |

#### **±DOMESTIC SAUSAGE**

| 494111111111111111111111111111111111111  |
|--|
| (Quotations cover Type 2, except<br>where otherwise noted.)                                      |
| Pork saus., hog casings Type 130%<br>Pork saus., bulk Type 128<br>Frankfurts, in sheep casings32 |
| Frankfurts, in hog casings29   |
| Bologna, artificial casings25%<br>Liver saus., fr., hog casings26                                |
| Sukd. liver saus., hog bungs24%. •Head cheese  |
| New Eng., natural casings  |
| *Blood sausage   |
| Polish sausage   |

tPrices based on zone 5, plus \$1.50 per cwt. for sales to retailers and pureyors of meals where no loc. del. is made. Prices include boxing or sackaging costs.

'Individual sellers' ceiling.

Produce

OKED

Ibe.,

8 lb.

LED

K AND

bla... 34.3 War Procurendment 26 to 7 26, 1945.

ERIALS

1bs.,

#### CURING MATERIALS

|                                   | Cwt.  |
|-----------------------------------|-------|
| Nitrite of soda (Chgo. w'hse)     |       |
| in 425-lb, bbls., del             | 8.75  |
| Saltpeter, m. ton, f.o.b. N. Y.:  |       |
| Dbl. refined gran                 | 8.60  |
| Small crystals                    | 12.00 |
| Medium crystals                   |       |
| Large crystals                    | 14.00 |
| Pure rfd., gran. nitrate of soda. | 4.00  |
| Pure rfd. powdered nitrate of     |       |
| nodaunc                           | noted |
| Salt, in min. car of 80,000 lbs.  |       |
| only, f.o.b. Chgo., per ton:      |       |
| Granulated, kiln dried            | 9.70  |
| Medium, kiln dried                | 12.70 |
| Rock, bulk, 40 ton cars           | 8.80  |
| Sugar-                            |       |
| Raw, 96 basis, f.o.b.             |       |
| New Orleans                       | 4.60  |
| Standard gran., f.o.b. refiners   |       |
| (2%)                              | 5.50  |
| Packers' curing sugar, 250 lb.    |       |
| bags, f.o.b. Reserve, La.,        |       |
| less 2%                           | 5.15  |
| Dextrose, in car lots, per cwt.,  |       |
| (cotton)                          |       |
| in paper bags                     | 4.75  |
|                                   |       |
| CDIOFO                            |       |

#### SPICES

| 0000   |  |                   |
|--|--|-------------------|
| (Basis Chgo., orig. bbls.,                               |  | bales.)<br>Ground |
| Allspice, prime  | 281/ <sub>3</sub><br>291/ <sub>3</sub> | 31 1/4<br>32 1/4  |
| Chili powder<br>Cloves, Zanzibar<br>Ginger, Jam., unbl   |  | 55<br>26<br>29    |
| Mace, fcy. Banda1 East Indies                            | 23<br>.05<br>95                        | 1.19<br>1.10      |
| E. & W. I. Blend<br>Mustard flour, fcy<br>No. 1          |  | 90<br>34<br>22    |
| West India Nutmeg<br>Paprika, Spanish<br>Pepper, Cayenne |  | 52<br>55<br>55    |
| Red No. 1  |  | 2014              |
| Black Lampongr<br>Pepper, Packers                        | om.                                    | 20¼<br>25         |

#### SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers
of sausage.)
Beef casings:

Demestic rounds 1% to

| Domestic rounds, 17% to                       |       |
|---|-------|
| 1½ in., 180 pack20 @<br>Domestic rounds, over | 25    |
| 1 1/2 in., 140 pack35 @                       | 38    |
| Export rounds, wide,                          |       |
| Export rounds, medium,                        | 49    |
| 1% to 1% in33                                 |       |
| Export rounds, narrow,                        |       |
| 1% in. under34 @                              | 35    |
| No. 1 weasands, 22 in. up 6                   | 7     |
| No. 1 weasands, 24 in. up 7                   | 8     |
| No. 2 weasands 4 6                            | 5     |
| No. 2 bungs                                   | 12    |
| 2 in  | 70    |
| 2@21/4 in                                     | 85    |
| Middles, select, extra.                       |       |
| 21/4 @21/4 in                                 | 1.15  |
| Middles, select, extra.<br>2½ in. & up1.25@   | 1.40  |
| Dried or salted bladders.                     |       |
| per dozen:                                    |       |
| 12-15 in. wide, fint1.05@                     | 1.10  |
| 10-12 in. wide, flat 600                      | . 65  |
| 8-10 in. wide, fint35@                        | .40   |
| 6- 7½ in. wide, flat25%                       | .30   |
| Pork casings;                                 |       |
| Extra narrow, 29 mm. &                        |       |
| Extra narrow, 29 mm. & dn                     | 2.50  |
|   |       |
| Medium, 32@35 mm<br>Medium, 35@38 mm1.80@     | 2.10  |
| Medium, 35@38 mm1.80@                         | 1.90  |
| Wide, 38@43 mm<br>Extra wide, 43 mm1.50@      | 1.70  |
| Extra wide, 43 mm1.50@                        | (1.60 |
| Export bungs23                                | (20   |
| Large prime bungs18 6                         | 14    |
| Medium prime bungs12 6<br>Small prime bungs 8 | 10    |
| Middles, per set21                            | 294   |
| ber serrennen #                               | 202   |

#### SEEDS AND HERBS

|                        |       | Ground    |
|------------------------|-------|-----------|
|                        | Whole | for Saus. |
| Caraway seed           |       | 50        |
| Cominos seed           | . 50  | 55        |
| Mustard sd., fcy. yel. | 28    |           |
| American               |       | 0.0       |
| Marjoram, Chilean      | . 30  | 35        |
| Oregano                | 13    | 16        |
|                        |       |           |

#### OLEOMARGARINE

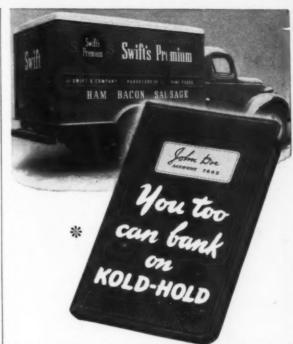
| White   | domestic  | . 1 | es | ret | al | ble | е. |   |   |   |     | .19              |
|---------|-----------|-----|----|-----|----|-----|----|---|---|---|-----|------------------|
| White   | animal    | fat |    |     |    |     |    |   |   |   |     | .19              |
| Water   | churned   | Da  | st | ry  |    |     |    |   |   |   | e 1 | $.18\frac{1}{2}$ |
| MIIIK C | hurned pa | RST | ry |     |    |     |    | ۰ |   |   |     | $18\frac{1}{2}$  |
| regera  | ble type  | * * |    |     |    | e x |    | , | U | n | Œ1  | loted            |

#### VEGETABLE OILS

| AEGE LABLE OILS   |
|---|
| White, deodorized, summer oil,<br>in tank cars, del'd Chicago14.63<br>Yellow, deodorized, salad or win- |
| terized oil, in tank cars, del'd<br>Chicago   |
| Raw soap stocks:<br>Cents per lb. del'd in tank cars,   |
| Cottonseed foots, basis 50% T.F.A.  |
| Midwest and West Coast 3½<br>East   |
| Corn foots, basis 50% T.F.A. Midwest  |
| East 31/2<br>Soybean foots, basis 50% T.F.A.  |
| Midwest and West Coast 3%   |
| East  |
| mills, Midwest  |
| Manufacturer to jobber prices, f.o.b.   |



DANIELS MANUFACTURING CO.
RHINELANDER, WISCONSIN
CREATORS - DESIGNERS - MULTICOLOR PRINTERS



Over a decade of experience on designing, engineering and building refrigeration products to meet specific needs in all fields of industry is behind every Kold-Hold product. This background of "know-how", geared to your needs, is your guarantee that you can "bank" on Kold-Hold products for complete satisfaction.

The decreased spoilage, increased pay loads, and reduced labor requirements bring large annual savings. The cost of the Kold-Hold refrigeration equipment thus becomes a deposit drawing high rates of interest. Here are your savings:

- \*NO SPOILAGE In providing a cooler room on wheels Kold-Hold refrigeration eliminates loss from slime, loss of bloom and trimming. Kold-Hold delivers the meat fresher, untainted and hard.
- \*GREATER PAYLOAD— Kold-Hold plates take up little space, leaving room for α larger payload. They protect your meat and insure its freshness throughout the longest trips by holding specified temperatures until day's end.
- \*SAVE MAN HOURS—Undelivered meat need not be removed at night. A simple extension from your existing cooling system to the Hold-Over plates in the truck gives you a cooler room on wheels. This keeps your meat in prime condition overnight and eliminates many man hours that would be required to remove the meat, store it and later to reload the truck.
- \*LOW COST OPERATION Kold-Hold truck refrigeration costs less than ice.
- \*LAST A LIFETIME—Kold-Hold plates will outlast your truck body. Kold-Hold plates installed in your old trucks can easily be adapted to meet the needs of your new equipment.



Write today for full information. Kold-Hold engineers will be pleased to recommend the equipment best suited for your needs.



KOLD-HOLD MANUFACTURING COMPANY
460 N. GRAND AVENUE - LANSING 4, MICHIGAN



HREDDING of materials results in less cooking time to render and less scorching in the cooker. When installing a shredder, install the best . . .

#### "BUY BOSS"

and be assured of Best Of Satisfactory Service. Engineered for performance, capacity, stamina and economy of operation, "Boss" Bone and Carcass Shredders incorporate exclusive features that refuse to be overlooked. Investigate and compare. Write for literature today!



#### **CHECK THESE REASONS** For Using **PETERS** PACKAGING EQUIPMENT

In your Lard and Shortening Department you can



- 1 Reduce your carton packaging
- 2 Increase your production
- 3 Save floor space
- 4 Increase profits

by using PETERS economical machinery.

Send us samples of the cartons you are using today. We will gladly recommend proper equipment for your specific requirements.

PETERS JUNIOR CARTON FORMING AND LINING MACHINE (above) sets up 35-40 cartons per min., one operator.





## PETERS MACHINERY

4700 Ravenswood Ave.

Chicago 40, III.

## MARKET PRICES New York

#### DRESSED BEEF CARCASSES

| City Dressed   |   |
|--|---|
| Steer, heifer, good  | .2130<br>.1930<br>.1730<br>.1930          |
| Above quot. include permitted<br>for Zone 9, plus \$1.50 per cw<br>koshering plus 50c per cwt. fo<br>del.  | t. for                                    |
| Steer, hfr., rib, choice Steer, hfr., rib, good Steer, hfr., rib, commercial Steer, hfr., rib, utility Steer, hfr., loin, choice                         | .2580<br>.2455<br>.2280<br>.2080<br>.8180 |
| Steer, heifer, choice  | .2230<br>.2170<br>.2095                   |
| Steer, hfr., trl., commercial<br>Steer, hfr., trl., utility<br>Steer, hfr., reg. chk., choice<br>Steer, hfr., reg. chk., good<br>Steer, hfr., reg. chk., | .1970<br>.1770<br>.2445<br>.2296          |
| The above quotations do not it charges for koshering but do it Steer, hfr., reg. cht. utility Steer, hfr., loin, good                                    | .1895<br>.2955<br>.2480                   |
| Steer, hfr., loin, good  | .2955                                     |

#### KOSHER BEEF CUTS

Above prices are for Zone 9, plus 50e per cwt. for del. Additions for kesher cuts, where permitted, are not included in prices.

#### \*FRESH PORK CUTS

| Western                          |
|----------------------------------|
| Pork loins, fresh, 12 lbs. dn25% |
| Shoulders, regular               |
| Hams, regular, under 14 lbs24    |
| Hams, skinned fresh, under       |
| 14 lbs                           |
| Picnics, fresh, bone in22        |
| Pork trimmings, ex. lean32       |
| Pork trimmings, regular194       |
| Spareribs, medium                |
|                                  |
| City                             |
| Pork loins, fr., 10/12 lbs2714   |
| Shoulders, regular               |
| Butts, boneless, C. T32          |
| Hams, regular, under 14 lbs24    |
| Hams, sknd., under 14 lbs26      |
| Picnics, bone in                 |
| Pork trim, ex. lean32            |
| Pork trim, regular1914           |
| Spareribs, medium                |
| Boston butts, 3/8 lbs28          |
|                                  |
| *COOKED HAMS                     |

|  | skin on, fatted,  |
|--|-------------------|
|  |                   |
|  |                   |
|  | skinless, fatted, |

#### \*SMOKED MEATS

| hams,  | under   | 14  | lbs  |   |  |   |  |   |   | .20%  |
|--------|---|---|--|---|--|---|--|---|---|---|
| nams,  | 14/18   | TDI   |  |   |  |   | 0 1  |   |   | .287  |
|        |   |   |  |   |  |   |  |   |   |   |
|        |   |   |  |   |  |   |  |   |   |   |
|        |   |   |  |   |  |   |  |   |   |   |
| hams.  | over  | 18  | lba.   |   |  |   |  |   |   | 96  |
|        |   |   |  |   |  |   |  |   |   |   |
| a. Wes | tern.   | 8/1:  | z = n  | MG  |  |   |  |   |   | 9017  |
|        |   |   |  |   |  |   |  |   |   |   |
| tongue | a. lig  | ht.   |  |   |  |   |  |   |   | 31  |
| tongue | s, her  | WY.   |  |   |  |   |  |   | -   | 31  |
|        | hams,<br>hams,<br>hams,<br>cs, bon<br>a, Wes<br>a, City<br>tongue | hams, over<br>hams, under<br>hams, 14/18<br>hams, over<br>cs, bone in.<br>a, Western,<br>a, City, 8/12<br>tongues. lig! | hams, over 18 hams, under 14 hams, 14/18 hams, over 18 cs, bone in  Western, 8/1: https://doi.org/10/18/12 lbs.  tongues, light. | hams, over 18 lbs.<br>hams, under 14 lbs<br>hams, 14/18 lbs<br>hams, over 18 lbs.<br>cs, bone in<br>twestern, 8/12 lts<br>tongues, light. | hams, over 18 lbs<br>hams, under 14 lbs<br>hams, 14/18 lbs<br>hams, over 18 lbs<br>cs, bone in<br>a, Western, 8/12 lbs<br>tongues. light | hams, over 18 lbs<br>hams, under 14 lbs<br>hams, 14/18 lbs<br>hams, over 18 lbs<br>cs, bone in<br>, Western, 8/12 lbs<br>tongues, light | hams, over 18 lbshams, under 14 lbshams, under 14 lbshams, 4/18 lbshams, over 18 lbscs, bone inhams, 6/12 lbshams, over 18 lbscs, bone inhams, over 18 lbshams, western, 8/12 lbshams, city, 8/12 lbshams, see lighthams | hams, over 18 lbshams, under 14 lbshams, under 14 lbshams, 14/18 lbshams, over 18 lbscs, bone in, Western, 8/12 lbsh. (ity, 8/12 lbshongues, light. | hams, over 18 lbs. hams, under 14 lbs. hams, 14/18 lbs. hams, ever 18 lbs. cs, bone in. , Western, 8/12 lbs. c, City, 8/12 lbs. tongues, light. | hams, under 14 lbs. hams, 14/18 lbs. hams, over 18 lbs. hams, under 14 lbs. hams, under 14 lbs. hams, over 18 lbs. cs. bone in. development 18/12 lbs. development 18/12 lbs. dongues, light. tongues, light. |

Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions.

8-10 10-12 12-14 14-16

10-12 12-14 14-16 16-18 18-20 20-22 22-24 24-26 25-30

MO W LARI

Pa Refine Chia Kettle Chia Lenf, f.o. Neutr Chia Shorte c.a. Shorte c.a.

E

N

A

were but o

little

Due

fishi

repo prac for : mate

to bi

ing s

on c

noun The

#### DRESSED HOGE

| 29 | 991 |                                      |  |  |  |  |  |  |  |  | 200  | ė.        | æ         | в         | æ          | a         | ip         |          |
|----|-----|--------------------------------------|--|--|--|--|--|--|--|--|--|-----------|-----------|-----------|------------|-----------|------------|----------|
|    |     | der                                  | 8  | 56   | ,  | 1  | b  | 8  |  |  |  |           |           |           |            |           | .4         | 221      |
| 0  | 99  | lba.                                 |  | ٠  |  |  |  |  |  |  |  |           |           |           |            |           |            | 91 /     |
| o  | 119 | lbs                                  |  |  |  |  |  |  |  |  |  |           |           |           |            |           |            | 90.1     |
| m  | 136 | lbs                                  |  |  |  |  |  |  | Ċ  |  |  | 0         | Ĭ         |           |            |           |            | 201      |
| to | 153 | lbs                                  |  | 0  |  |  |  |  |  |  |  |           | Ĵ         | ľ         | *          | ð         | *          | 19.0     |
| in | 171 | lhe                                  |  |  | ũ  | Ĩ  | Ī  | Ī  | Ī  | Ů  |  | ^         | -         | •         | •          | •         | *          | 20.0     |
| to | 188 | 1he                                  |  | •  | Ĭ  | •  | •  | •  | Ů  | •  | ۰  | ۰         |           | 0         | ۰          | ۰         | *          | 20.1     |
|    | 000 | to 119<br>to 136<br>to 153<br>to 171 | to 119 lbs<br>to 136 lbs<br>to 153 lbs<br>to 171 lbs | to 119 lbs.<br>to 136 lbs.<br>to 153 lbs.<br>to 171 lbs. | to 119 lbs<br>to 136 lbs<br>to 153 lbs<br>to 171 lbs | to 119 lbs<br>to 136 lbs<br>to 153 lbs<br>to 171 lbs | to 119 lbs<br>to 136 lbs<br>to 153 lbs<br>to 171 lbs | to 119 lbs<br>to 136 lbs<br>to 153 lbs<br>to 171 lbs | to 119 lbs<br>to 136 lbs<br>to 153 lbs<br>to 171 lbs | to 119 lbs<br>to 136 lbs<br>to 153 lbs<br>to 171 lbs | o 119 lbs<br>o 136 lbs<br>o 153 lbs<br>o 171 lbs | o 119 lbs | o 119 lbs | o 119 lbs | to 119 lbs | o 119 lbs | to 119 lbs | 0 99 lbs |

#### \*DRESSED VEAL

#### Wide off

|         |        |      | une  | 4 | PE  | ı. |   |   |   |   |   |       |
|---------|--------|------|------|---|-----|----|---|---|---|---|---|-------|
| Choice, | 50@    | 275  | lbs. |   |     |    |   |   |   |   |   | .556  |
| Good,   | 50@27  | 5 11 | 38   | 0 |     |    |   |   |   |   |   | .2143 |
| Comme   |        |      |      |   |     |    |   |   |   |   |   | .1943 |
| Utility | , 50 G | 210  | IDS. |   | * * | ×  | × | * | ĸ | * | * | .376  |

\*Quot. are for sone 0 and include 50c for del. An additional %c per cwt. permitted if wrapped in stack-inette.

#### DRESSED SHEEP AND

| Western       |                              |
|---------------|------------------------------|
| Am 95.8/      | Lamb, choice274              |
| 22            | Lamb, good                   |
| 2614          | Lamb, commercial             |
| 261/4<br>bs24 | Mutton, good & choice        |
| r             | Mutton, utility & cuil       |
| 26            | *Quotations are for Zone 9.  |
| 22            | - Quotations are for some s. |
| 32            |                              |
| 191/4         | FANCY MEATS                  |
| 1514          |                              |

| Tongues,<br>Sweetbre | ids, | be | ef. | -  | Γ3 | rp | e | 1 | V. |  |     |   | 344 |
|----------------------|------|----|-----|----|----|----|---|---|----|--|-----|---|-----|
| Sweetbre             |      |    |     |    |    |    |   |   |    |  |     |   |     |
| Beef kidr            | еув  | *  |     |    |    |    | 8 | è |    |  |     | 2 |     |
| Lamb frie            | 8, 1 | er | Ib  |    |    |    |   |   |    |  | 9.1 |   | 25% |
| Livers, be           |      |    |     |    |    |    |   |   |    |  |     |   |     |
| Oxtails, 1           | unde | 7  | %   | 16 | ١. |    |   |   |    |  |     |   | 9%  |

zone 9. For lots under 500 lbs., atil

#### BUTCHERS' FAT

| Shop fat     |   |    |   |    |   |  |  |  | \$3.25 | per ewt. |
|--------------|---|----|---|----|---|--|--|--|--------|----------|
| Breast fat   | · |    |   |    |   |  |  |  | 4.25   | per cwi. |
| Edible suet  |   | į. | ì | į. | Ü |  |  |  | 4.75   | per cwt. |
| Inedible sue |   |    |   |    |   |  |  |  |        |          |

#### CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended May 25, 1946, were reported as follows

| o, 1040, were reporte                    | d and Tollows. |                                       |                                       |
|--|----------------|---------------------------------------|---------------------------------------|
|  | Week<br>May 25 | Previous<br>week                      | Year<br>age                           |
| Cured, meats, pounds Presh meats, pounds |                | 17,417,000<br>29,114,000<br>5,617,000 | 19,776,000<br>34,362,000<br>3,253,000 |

ALWAYS SAY SAILSAGE CASIL

For the best in natural casings . . . sheep, hog, beef or sewed casings

195 WILSON AVENUE

BROOKLYN 21, N.Y.

CHICAGO OFFICE: Field Building, 135 So. La Salle St., Chicago PLANTS—Brooklyn, Detroit, Newark, Mishawaka, Fostoria FOREIGN PLANTS: Melbourne, Buenos Aires, Casablanca

### CHICAGO PROVISION MARKETS

Som the National Provisioner Daily Market Pervice

| DACH BRICES                                 |                         | BELLIES   |                   |
|---|-------------------------|---|-------------------|
| CASH PRICES                                 |                         | (Square Cut Seedless)                                     |                   |
| CARLOT TRADING LOOSE 1                      | BASIB                   | Fresh or Frozen   | Cured             |
| 7.0.B. CHICAGO OR CHIC                      | AGO                     | Under 8 181/2   | 19%               |
| WEDNESDAY, MAY 29, 1                        | 1948                    | 12-16 161/2<br>16-20 16                                   | 17%               |
| REGULAR HAMS                                |                         | 20-22 151/4   | 16%               |
| Fresh or Frozen                             | S.P.                    | D.S. BELLIES  |                   |
| 8-10 221/5<br>10-13 221/5                   | 22 %<br>22 %            | Clear   | Rib               |
| 12-14 221%<br>14-16 21%                     | 22%                     | 18-20 15%<br>20-25 15%                                    | 15%               |
| BOILING HAMB                                |                         | 25-30 15%<br>30-35 15%                                    | 15%<br>15%        |
| Fresh or Frozen                             | S.P.                    | 35-40 15 %<br>40-50 15 %                                  | 15%               |
| 10-18 21 %<br>18-20 20 %                    | 22<br>21<br>21          | GREEN AMERICAN BELL                                       | /4                |
| SKINNED HAMS                                |                         | 16-20   | . 15              |
| Fresh or Frozen                             | S.P.<br>24%             | 20 mm up  | 10                |
| 10-12 24 75                                 | 24%                     | FAT BACKS   |                   |
| 14-16 28 %<br>16-18 28 %                    | 24                      | Green or Frozen   | Cured             |
| 18-39 222 %<br>20-22 222 %                  | 23<br>23<br>23          | 6- 8 1114<br>8-10 1114<br>10-12 1114                      | 1114              |
| 94.98 22.7<br>94.98 22.7<br>94.98 22.7      | 23                      | 12-14 11%<br>14-16 11%                                    | 12                |
| S-up 22 %                                   | 23                      | 16-18 12¼<br>18-20 12¼                                    | 124               |
| PICNICS                                     |                         | 20-25 121/4   | 124               |
| Fresh or Frozen                             | 8.P.                    | OTHER D.S. MEATS  |                   |
| 4-6 2014                                    | 201/2                   | Fresh or Frozen   | Cure              |
| 8 20½<br>8-10 20¼<br>10-12 20¼<br>12-14 20½ | 201/2<br>201/2<br>201/2 | Regular plates. 114<br>Clear plates 104<br>Jowl butts 104 | 115<br>105<br>105 |

### **FUTURE PRICES**

Short shank 16c over.

ork

AND

9.

s

ded May

ings

IC.

, NY.

0 1, 1986

MONDAY, MAY 20, THROUGH WEDNESDAY, MAY 29, 1946

|               | • | * | • | • | • | • | _ | - | - | - | _ | _ | ٠, |   |    | _ | _ | _  | _ |    | - | _ |   |   |   |   |   |   |   |     |      |    |
|---------------|---|---|---|---|---|---|---|---|---|---|---|---|----|---|----|---|---|----|---|----|---|---|---|---|---|---|---|---|---|-----|------|----|
| LAR           |   |   |   |   |   |   |   |   |   |   |   |   |    |   |    |   |   |    |   |    |   |   |   |   |   |   |   |   |   |     |      |    |
| July          |   |   | 0 |   |   |   |   |   |   | 0 | 0 | 0 | 0  | 0 |    |   |   | 0  |   |    |   | 0 | 0 | 0 | 0 | 0 | 1 | 4 | 4 | 06  | b    |    |
| Bept.<br>Oct. |   |   | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | ٥  | ÷ | ė. |   | ì |    | ů | ċ  |   |   |   |   |   | é | å | 9 | 4 | 200 | ED P |    |
| Dec.          | 0 | 0 | 0 | 0 |   | 0 |   |   | 0 |   |   |   | 0  | E | 4  | 0 | • | 97 |   | 11 |   | 0 |   |   |   |   | 1 | 4 |   | 05  | b    | į. |
| DES.          | A | × | * |   | * | ٠ |   | * | 8 |   | 2 | * | 2  |   |    |   | * | *  | , | *  |   | * | • | • |   |   | - | - |   |     |      |    |

#### WEEK'S LARD PRICES

| P. S. Lard<br>Tierces           |        | Raw    |
|---------------------------------|--------|--------|
| May 2714.05b                    | 13.05b | 12,75b |
| May 2814.05b                    | 13.05b | 12.75b |
| May 2914.05b<br>May 30-Holiday. | 13.05b | 12.75b |
| May 3114.05b                    | 13.05b | 12.75b |

| Packers' Wholesale Prices                     |    |
|---|----|
| Refined lard tierces, f.o.b. Chicago C. L     | )  |
| Kettle rend., tierces, f.o.b.<br>Chicago C. L | ,  |
| f.o.b. Chicago C. L                           | i  |
| Shortening, tierces (North)                   |    |
| c.a.f   |    |
| c.a.f   | ř. |

### EASTERN FERTILIZER MARKETS

New York, May 28, 1946

A few trades of cracklings were made at the ceiling price but due to the rail strike very little activity is looked for. Due to uncertain weather fishing operations have been reported to be poor. There is practically no fishmeal offered for sale. Buyers of fertilizer materials have not been able to buy anything for the coming season as no new prices on chemicals have been announced.

### FERTILIZER PRICES

BASIS NEW YORK DELIVERY Ammoniates minm, sulphate, bulk, p

| ton, basis ex-vessel Atlantic<br>ports\$29.20                   |
|---|
| Blood, dried, 16% per unt 5.53°                                 |
| *Unground fish scrap, dried,<br>60% protein \$1.21 per unit     |
| f.o.b. Fish Factory.  |
| Soda nitrate, per net ton, bulk,<br>ex-vessel Atlantic and Guif |
| ports   |
| in 100-lb. bags   |
| Fertilizer tankage, ground, 10%<br>ammonia, 10% B. P. L.,       |
| bulk  |
| Feeding tankage, unground, 10-<br>12% ammonia, 15% B. P. L.,    |
| bulk 5.53°  |

#### Phosphates

| Bone   | meal,   | steam.   | . 3 a   | nd 50  |         |
|--------|---------|----------|---------|--------|---------|
| bag    | s, per  | ton, f.o | b. wo   | rks    | \$42,00 |
| Bone : | meal, r | aw, 4%   | % and   | 1 50%. |         |
| in b   | ags. De | r ton.   | .o.b. 1 | works. | 40.00   |
| Super  | phosphi | ste. bul | k. f.o  | .b.    |         |
| Balt   | imore.  | 19% pe   | er unit |        | 65      |

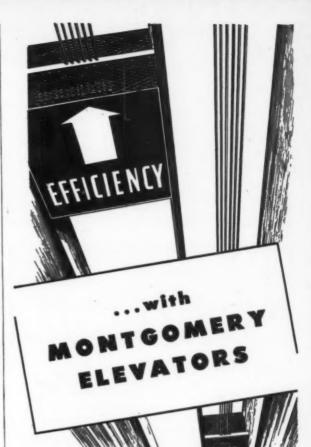
#### Dry Rendered Tankage

| 45/50% | protein, | unground \$1.25* |
|--------|----------|------------------|

<sup>\*</sup>Plus \$7.50 per ton for ceiling price, f.o.b. shipping point.

### MORE FREIGHT CARS COMING

Class I railroads had 1,588 refrigerator freight cars on order May 1, according to announcement by the Association of American Railroads. Although 11,115 new freight cars were put into service by Class I railroads during the first four months of the current year, only 19 of these were refrigerator cars, a report by the association revealed recently.



THERE are two specific reasons why you should select Montgomery Elevators for your plant. First,

you will find that initial cost is generally lower. Second, you will find - as scores of other Packers have found — that Montgomery Elevators will provide greater operating efficiency. Only Montgomery offers you this two-fold economy.

COSTS

Best proof of Montgomery Elevator performance is our continuously growing list of customers in the packing industry and the fact that our first customer, way back in 1913, is still one of our best. We have made over 200 installations for this one customer, one of the world's leading packing companies, during this 30 year period.

If you are planning a specific project, Montgomery Elevator Company invites you to take advantage of the wealth of experience gained in meeting the exact requirements of scores of Packers. Write Dept. N-21.



HOME OFFICE . MOLINE, ILLINOIS Branch Offices and Agents in Principal Cities



# NO. 421 SANITARY SA

Stations of this cage consist of two flat bars of steel held apart by separators. There are no ledges to collect dirt. Bars are notched on 21/2" centers to keep sticks from shifting. Cage is suspended on double troller on swivel which permits easy turning. Made in various sizes to suit your requirements.

Write for Further Details.

T

T talle shor

Bids som

and

thro and

low

Ave runi

the

cars

Sale

choi

whit

8%0

mitt

ship

N

offer

to o

0

unfil

trac

broa G

a we prin

The

S

M talle



THE ALLBRIGHT-NELL CO. 5323 So. Western Blvd., Chicago 9, III.



## A Heavy Duty, High **Tonnage Unit**

Put this new DIAMOND Hammermill of advanced design up against your toughest jobs-compare it with any other hammermill you have ever used-and we're willing to abide by your verdict.



The DIAMOND "CONTINUOUS IMPACT" principle repeatedly crushes material against the extra long corrugated anvil, assuring extremely fast and uniform reduction. The "SELF CLEANING" feature saves 2 or 3 hours' time if for any reason there is a power stoppage with feed continuing. Many other advanced features make it a worthy partner to the DIA-MOND HOG. Write for Bulletin No. D-44-L.

### DIAMOND IRON WORKS, INC.

AND THE MAHR MANUFACTURING CO. DIVISION

1804 N. SECOND ST.

MINNEAPOLIS 11, MINNESOTA

"Glorified" HAMS . BACON . LARD DELICATESSEN



PACKERS - PORK - BEFF John J. Felin & Co.

INCORPORATED 4142-60 Germantown Ave. PHILADELPHIA 40, PENNA.

## Superior Packing Co.

Price

Quality

Service

Chicago



St. Paul

### DRESSED REEF **BONELESS BEEF and VEAL**

Carlots

Barrel Lots

# EARLY & MOOR, INC.

Sheep, Hog and Beef Casings

**BOSTON 13, MASS.** 

# BY-PRODUCTS—FATS—01

### TALLOWS AND GREASES

trolley urning.

t your

, III.

BEEF

Co.

Ave.

NNA.

Co.

Paul

EAL

l Lots

10 1, 198

TALLOWS AND GREASES .- Activity continues to be very limited in tallows and greases with offerings showing further signs of dropping off. The buying side is in very urgent need of product and some of the smaller users report operations greatly curtailed because of insufficient supplies. Bids over the ceiling are reported for some product, but there is no confirmation of business being conducted other than at ceiling levels. Both hogs and cattle marketings at major centers throughout the country are declining and it appears that output of both tallows and greases is headed for a new low point during the summer months. Average live weights of animals are running well under a year ago because the feed condition is now more severe.

Most of the business reported in tallows and greases this week was from the Middle West, and only a few tank cars were reported moving in the East. Sales of tallow included fancy at 8%c; choice, 8%c; special, 81/2c, and lower grades all at maximum prices. Grease sales included choice white at 8%c: Awhite, 8%c; B-white, 81/2c; yellow at 8%c, and, lower grades all at permitted maximums. All prices are f.o.b. shipping point.

NEATSFOOT OIL .- The lack of offerings limits trading in neatsfoot oil to only a few small lots. Prices are holding steady at maximum limits.

OLEO OIL .- Orders continue to go unfilled and full ceiling bids fail to attract any offerings.

STEARINE.—Nominal best describes the stearine market. Demand appears broad, but product scarce.

GREASE OIL .- Market firm and in a well sold up position. No. 1 oil is 14c; prime burning, 15 1/4 c, and acidless tallow oil, 13%c.

### VEGETABLE OILS

Trading in vegetable oils was further restricted this week by the holiday and the amount of product moving was probably at a new low point for the season. There are indications that some black market deals are being made for various oils, with some producers preferring to do business on a barter basis for other scarce items. However, because production of all oils is light, not a great deal of business in any form is reported.

SOYBEAN OIL.—This week marked a new low in sovbean oil trading. Some new buying orders have been around, but crushers are having all they can do to supply standing orders and are not booking for distant shipments. Soybean planting is well under way and the acreage total in the Corn Belt is reported to be extremely high.

OLIVE OIL .- Following last week's reports that olive oil would be shipped from Spain in the near future and that license contracts were to be let shortly. practically no news was forthcoming in the market this week. The import business has not died out, and some new action is expected in the near future. Meanwhile, the trade is quiet because no product is available and full ceiling prices are quoted.

PEANUT OIL .- No selling is reported in the peanut oil market and trading will probably be at a standstill until the new crop is harvested later this year. Most mills are closed for the season and no new business is being

COTTONSEED OIL .-- All branches of the cottonseed oil market continue in the doldrums. The buying side is just as aggressive as ever, but no sizable offerings of product are being made. The spot trade is thinner than ever and the futures market was again inactive.

### BY-PRODUCTS MARKETS

Ami 

Digester Feed Tankage Materials

### Packinghouse Feeds

|       |          |          |         |   |    |    |     |    |     | Carlots,<br>per ton |  |
|-------|----------|----------|---------|---|----|----|-----|----|-----|---------------------|--|
| 65%   | digester | tankage. | bulk    |   |    |    |     |    |     | \$86.41**           |  |
| 60%   |          | tankage, | bulk    |   |    |    | . , |    |     | 81.03**             |  |
|       |          | tankage, |         |   |    |    |     |    |     | 75.65**             |  |
| 50%   |          | tankage, | bulk    |   |    |    |     |    |     | 70.28**             |  |
| 15%   | digester | tankage, | bulk    |   |    |    |     |    |     | 64.90**             |  |
| 50%   | meat, be | one meal | scraps, | b | ul | k. |     |    |     | . 80.00**           |  |
|       |          |          |         |   |    |    |     |    |     |                     |  |
| Speci | al steam | bone-me  | al      |   |    |    |     | 5( | 0.4 | 00@55.00            |  |

### Bone Meal (Fertilizer Grades)

|                  |         | -   | -      |            | _ | - |         |      |  | _    | - | Pe       | r ton            |
|------------------|---------|-----|--------|------------|---|---|---------|------|--|------|---|----------|------------------|
| Steam,<br>Steam, | ground, | 3 2 | &<br>& | 50.<br>26. |   |   | <br>0 0 | <br> |  | <br> |   | .\$35.00 | @36.00<br>@36.00 |

#### Fertilizer Materials

| High grade tankage,                    | anound. | Per ton        |
|--|---------|----------------|
| 10@11% ammonia<br>Bone tankage, ungrou |         |                |
| Hoof meal                              |         | <br>4.25@ 4.50 |

#### Dry Rendered Tankage

| Hard pres | and |      | o lu | Th | 011 | lor |   | 200 | . 47 | ·Pv |     | 2   |   |     |   |      |    | r uni |  |
|-----------|-----|------|------|----|-----|-----|---|-----|------|-----|-----|-----|---|-----|---|------|----|-------|--|
| 55% prote | in  | OF   | less |    |     |     |   |     |      |     |     |     |   | . * |   | <br> | .1 | 1.25  |  |
| 55 to 75% | Di  | rote | in.  |    |     |     |   |     | ×    | * * | * * | . 4 | * |     | * |      |    | 1.25  |  |
|           | -   |      |      |    |     | -   | - |     |      |     |     |     |   |     |   |      |    |       |  |

#### Gelatine and Glue Stocks

| Calf trimmings (limed)             |        | \$1.00**  |
|------------------------------------|--------|-----------|
| Hide trimmings (green salted)      |        | .90       |
| Sinews and pizzles (green, salted) | . 0    | .95       |
|                                    |        | Per ton   |
| Cattle James shulls and bounties   |        |           |
| Cattle jaws, skulls and knuckleg   |        | \$45.000  |
| Pig skin scraps and trim, per lb   | $\tau$ | 14 60 714 |

### Bones and Hoofs

|                                       | Per ton               |
|---------------------------------------|-----------------------|
| Round shins, heavy                    |                       |
| light                                 | 70.00                 |
| Flat shins, heavylight                | 65.00@70.00           |
| Blades, buttocks, shoulders & thighs. | 62.50@65.00           |
| Hoofs, white                          | nominal               |
| Hoofs, house run, assorted            | 40.00@45.00<br>136.00 |

### Animal Hair

|                  |       | -      |      |        | _ | - | _ |      |   |             |
|------------------|-------|--------|------|--------|---|---|---|------|---|-------------|
| Winter           | coil  | dried, | per  | tom.   |   |   |   | <br> | ! | 8 60.00     |
| Summer<br>Winter | coil  | dried, | per  | ton    |   |   |   |      |   | 35.00@40.00 |
| Cattle           | swite | hes .  | Dute | K, 10. |   |   |   |      |   | 4 @ 41/4    |
| Winter           | TIPOC | horse  | GPAV | 1h     |   |   |   |      |   | 8           |

Plus \$7.50 per ton for ceiling price, f.o.b. shipping point.
\*\*Denotes ceiling price, f.o.b. shipping point,
\*Based on 15 units of ammonia.

†Delivered Chicago.

Willibald Schaefer Company PROCESSORS OF ANIMAL FATS

ASSOCIATE MEMBER:
AMERICAN MEAT INSTITUTE NATIONAL INDEPENDENT MEAT PACKERS ASSOCIATION

FOOT OF BREMEN AVENUE ST. LOUIS 7, MO.



WESTERN UNION PHONE



For Details and Prices:

NOW!

AN EASY ROLLING —
HEAVY DUTY TRUCK

St. John No. 52—has a cap. of 18 cu. ft., ideal where loads must be used in a limited space. Now available with new DuPont NEOPRENE wheels (as shown) or plain metal wheels.

WRITE FOR PRICES, BULLETIN JI



ORDER

E. G. JAMES COMPANY

316 S. LA SALLE ST.

Phone A A Rrison 9066 whe

seel

stri and

loca

wee

Slow

2 00

thei

larg

ing

the

151.

pres

ago

T

50 t

but

com

try :

amo

in c

ing

and

by regu

have

Com

Wee

men

regu

fron

The

T

# SPEED UP SAUSAGE STICK CLEANING

To you who clean sausage smoke sticks and wooden hog gambrels in a mechanical washer we make this suggestion. Make up your cleaning solution with Oakite Composition No. 20. You will find that even the most tenacious grease

deposits are quickly, thoroughly removed.

Especially effective where washing speed is an important factor, this specially-designed, economical-to-use detergent gives you fastworking cleaning action . . . helps you handle a greater number of sticks in less time. Specially prepared Digest gives details on speeding this and 76 other equipment cleaning and maintenance jobs. Write for your FREE copy TODAY!

ASK US ABOUT CLEANING
Hog Dehairers
Conveyors
Cutting Tables
Cutters, Grinders
Smoke-House Drip Pans

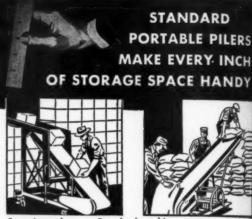
All Types of Trolleys

•

Gambrel Sticks

OAKITE PRODUCTS, INC., 20 A Tharnes St., NEW YORK 6, N. Y. Technical Service Representatives in Principal Cities of the U. S. and Canada

OAKITE Specialized CLEANING
MATERIALS: METHODS: SERVICE: FOR EVERY CLEANING REQUIREMENT



Investigate these two Standard machines:

### The HANDIPILER

Loads, unloads, elevates, stacks — handles cartons, bags, other packages up to 100 lbs. Light weight. Completely portable and self-contained. Available in four heights, adjustable up to 7-½, 8-½, 9-½ and 10-¾ ft.; in two widths with 14 inch and 24 inch belt.

The HANDIBELT

An all purpose incline, decline or horizontal belt portable conveyor. Handles boxes, cartons, crates, bags. Either end may be raised or lowered. Elevates from 10 inches to 6 feet 3 inches, or from 30 inches to 7 feet 6 inches or any angle between.

For complete information write for Bulletin NP-66

STANDARD CONVEYOR COMPANY - North St. Paul 9, Minnessk

STANDARD Gravity or Power CONVEYORS



KREY

## Tenderated Hams

and other Products have earned a
Nation wide recognition for Quality & Profitable Selling

# KREY PACKING COMPANY

ST. LOUIS, MISSOURI

SHIPPERS OF MIXED CARS OF PORK, BEEF AND PROVISIONS

Eastern Representatives

H. D. AMISS 600 FSt. N. W. Vashington, D. C.

443 Bood Newark, N. J.

A. I. HOLBROOK 74 Warren Beffalo, N. Y.

HAROLD L. M. WEINSTEIN WOODRUFF & CO. 406 West 14th St. 122 N. Daluwei New York, N. Y. Philadelphia, Pa

# HIDES AND SKINS

Buying permits cut further-Supplies very short and coming mainly from small packer and country markets— Many killers holding off hide offerings until next week.

### Chicago

PACKER HIDES .- Disappointment at the further reduction in the new hide permits was tempered somewhat when buyers discovered how few hides seem to be available this month. The permit release date came rather early in the month and, because of the rail strike last week, the holiday this week. and difficulties in buying cattle, the local packers are inclined to defer any action on their May hides until next week, when complete killing lists for the whole month are available.

.ERS

NCH

NDY

s, bags,

heights;

in two

elt port-s, bags. from 10

7 feet 6

YOR5

tatives

WALDEGE 13 Broad work, M. J.

ne 1, 1946

Trade in general has been rather slow. At mid-week, the Association and a couple larger outside packers moved their May productions at ceiling prices. It is indicated that at least one of the larger outside packers will have nothing to sell this month.

The USDA Meat Board estimated the total federally inspected cattle slaughter for week ended May 25 at 151,000 head, as compared with 159,000 previous week, and 93,000 or 38 percent under the 244,000 reported a year ago; it was also 33 percent below the same week of 1944.

The current permits are said to run 50 to 65 percent of the 1942 base period, but the bulk of supplies will have to come from the small packer and country markets. There is general complaint among packers regarding the shrinkage in cattle kill, due to difficulties in buying cattle. Despite attempts by local and other OPA officials to demonstrate by figures that the slaughter quota regulations put into effect on April 29 have been a huge success, the Dept. of Commerce, in a press dispatch this week, is quoted as saying that government attempts to divert livestock into regular channels are not successful from the hide view point; that hides

from federally inspected slaughter during first four months this year decreased 21.3 percent as compared with same time last year, while hides from non-inspected sources increased 35 per-

Final estimate of shoe production for Jan. was 40,744,475 pairs, 18 percent more than the 34,582,903 made in Dec.: 39,670,115 were reported for Jan. 1945. Tanners' Council estimates April production around 47,000,000, and the Dept. of Commerce says if there is no curtailment from rate of first four months this year production may set a new record at 550,000,000 for the year.

OUTSIDE SMALL PACKER.—There has been a fair scattered business in the outside small packer market, with all hides moving at the ceiling of 15c flat, trimmed, for all-weight native steers and cows, and 14c for brands; bulls sold at 11 1/2 for natives and 10 1/2 c for branded bulls. Traders report a general slowness in offering out hides. Apparently the Senate banking committee action in re-writing the OPA extension bill to provide for removal of price control on livestock and meats as of June 30 has had some effect; but, in view of administration opposition to this, it is going to require a lot of effort to keep this provision in the bill.

PACIFIC COAST .- The larger killers report their May kill much reduced on the Pacific Coast. Market is strong at the local ceiling of 13%c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points. Some smaller productions are reported moving that

COUNTRY HIDES. - The country hide market is as active as offerings will permit. Slaughter in the legitimate country market usually falls off sharply with the warm weather, and undoubtedly dealers are in no hurry to offer hides during this period of uncertainty regarding the future of OPA as it affects the packing industry. All country hides, including all-weights and renderer hides, are reported salable at the ceiling of 15c flat, trimmed, or 14c un-

trimmed, with brands at a cent less; bulls are selling at the ceiling of 111/2c, basis natives. Supplies of hides for UNRRA have also been coming mainly from this market, leaving stocks de-

FIREIGN WET SALTED HIDES.-The situation is unchanged in the South American market, with no buying by the International pool reported as yet, even at the advanced prices which are to be adjusted by subsidy from the RFC. Russian buyers are credited with having absorbed all the available hides. at even higher prices.

CALFSKINS.-Packer calfskins are strong at the ceiling of 27c for heavies and 23%c for lights under 9% lbs. Action is being deferred until next week, and bulk of sales will be on New York

City calfskins are strong at 20 1/2c for 10 lb., and 23c for 1915 lb. Couple collectors have cleared their holdings this week, with sales usually on New York selection. Country calfskins are selling at 16c for 10 lb. and down, and 18c for 10/15 lb. City light calf and deacons are strong at \$1.43, selected.

KIPSKINS .- Packer kips are strong at 20c for 15-30 lb. natives and 171/2c for brands; packers holding off until next week, and actual sales will be on New York selection.

City kips are strong at 18c for 15-30 lb. natives and 17c for brands; couple collectors sold kips this week, usually on New York selection.

Packer regular slunks are strong at \$1.10, flat, and hairless at 55c, flat, ceiling prices.

SHEEPSKINS .- Strong demand for packer shearlings at ceiling prices; total of nine cars reported this week, No. 1's at \$2.15; No. 2's \$1.90, and No. 3's \$1.00. A car genuine spring lambs was reported moving at "better than \$2.75 each," with a keen inquiry from mouton tanners. Pickled skins are in short supply and active demand; market quoted \$7.75@8.00 per doz. packer production. Packer wool pelts are comparatively scarce and season is well over; intimations that Iowa packers secured \$4.00@4.10 per cwt. liveweight basis for May pelts a couple weeks back seem more generally credited.



- FOR PACKING PLANT EQUIPMENT . . .
- CANNED FOODS BEFORE AND
- Howard Machines save money on pack-ing house cleaning problems.
   Satisfy Federal Inspection.
   Write for detailed information.

HOWARD ENGINEERING & MFG. CO.

Wilmington Provision Company CATTLE - HOGS - LAMBS - CALVES TOWER BRAND MEATS

U. S. GOVERNMENT INSPECTION WILMINGTON, DELAWARE

### COOKING TIME REDUCED 33% BY GRINDING



IN THE M&M HOG **CUTS RENDERING** COSTS

casses, etc., to uniform ness. Ground prod-

ing time saves steam, power and labor. There's an M  $\hat{a}$  M HOG of the size and type to meet your requirement. With.

### MITTS & MERRILL

Builders of Mochinery Since 1854 1001-51 S. WATER ST., SAGINAW, MICH.

#### **New York**

PACKER HIDES.—Activity so far in the New York market has been confined to small packers, with an active demand at full ceiling and prospects of securing very few hides this month from what used to be called the larger

CALFSKINS.—Urgent inquiry for all calfskins in the New York market and some trading by collectors reported; 3-4's sold at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, \frac{1}{2}\tau\_1 \text{kips} \$3.95, and 17 lb. up \$4.35. Packer offerings will be short this month and 3-4's are salable at ceiling of \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, \frac{1}{2}\tau\_1 \text{kips} \$4.20, and 17 lb. up \$4.60.

### SEE FARM INCOME GAIN

Cash receipts from farm marketings during the first six months of 1946 are expected to be about 3 per cent lower than a year earlier with both crops and livestock sharing in the decline, the Department of Agriculture reports. Total May receipts are expected to show an advance of about 7 per cent over April. This will be due to an increase in cash receipts from livestock and products of about 10 per cent. Total cash receipts for June are expected to be from 5 to 10 per cent above May. Receipts from livestock and products probably will advance only slightly above May as a result of small seasonal gains in meat animals and dairy products.

### MARGARINE PRODUCTION

Margarine produced in February, 1946, according to U. S. Treasury De-

| par unent.                                  |                  |                    |
|---|------------------|--------------------|
|   | b., 1946<br>lbs. | Feb., 1945<br>lbs, |
| Production of uncolored margarine43         | ,203,218         | 47,772,532         |
| Production of colored margarine 2           | ,299,855         | 3,979,779          |
| Total                                       | ,502,573         | 51,752,311         |
| Uncolored margarine<br>withdrawn tax paid41 | ,819,182         | 48,491,204         |
| Colored margarine<br>withdrawn tax paid 1   | ,816,700         | 2,556,871          |
| Total43                                     | ,635,882         | 51,048,075         |

# **WEEK'S CLOSING MARKETS**

### NAVY'S 1947 MEAT NEEDS

Washington reports indicate that the U. S. Navy's meat requirements for 1947 will be as follows:

Fresh and Frozen Meats: beef, 113,-000,000 lbs.; pork, 29,900,000 lbs.; lamb, 8,500,000 lbs.; veal, 9,100,000 lbs.

Smoked and Processed Meats: bacon, 9,000,000 lbs.; corned beef, 1,690,000 lbs.; dried sliced beef, 150,000 lbs.; bologna, 3,460,000 lbs.; frankfurters, 6,900,000 lbs.; hams, 16,500,000 lbs.; head cheese, 160,000 lbs.; liverwurst, 750,000 lbs.; luncheon meats, 1,560,000 lbs.; salami, 774,000 lbs.; salt pork, 570,000 lbs.; tongue, 72,000 lbs.

Canned Meats: dried sliced beef, 250,-000 lbs.; tongue, 40,000 lbs.; bacon, 1,-350,000 lbs.; chopped ham, 300,000 lbs.; whole ham, 2,750,000 lbs.; luncheon meats, 700,000 lbs.; chili con carne, 494,-000 lbs.

Lard: None, substitutes only.

### **EXPORTS-IMPORTS OF MEATS**

|  | Mar., 1946<br>lbs. | Mar., 1945<br>Ibs.       |
|--|--------------------|--------------------------|
| Exports (domestic):  |                    |                          |
| Beef & veal,   |                    |                          |
| fresh or frozen  | 87,538,609         | 486,188                  |
| Beef & veal.   |                    |                          |
| pickled or cured   | 734,294            | 403,384                  |
| Beef, canned   | 6,271,658          | 89,563                   |
| Total beef & veal  |                    | 979,135                  |
| Lamb and mutton  | 4,443,196          | 713,717                  |
| Pork:  |                    |                          |
| Fresh or frozen  | 11,586,325         | 38,550,534               |
| Cumberland & Wilt-   |                    |                          |
| shire sides  | 265                | 1,281,862                |
| Hams & shoulders.  |                    |                          |
| cured  |                    | 8,654,153                |
| Bacon  |                    | 5,131,498                |
| Pickled or salted  |                    | 15,484,805               |
| Canned   |                    | 12,156,966<br>81,259,818 |
| Total pork<br>Lard, including neutral                          | 20,111,001         | 01' -08'010              |
| lard   | 49 393 910         | 100,866,499              |
| Sausage  |                    | 18,263,387               |
| Sausage ingredients  |                    | 13,000                   |
| Imports (for consumption):                                     |                    |                          |
| Beef, fresh or frozen  | 158,279            | 390,495                  |
| Beef, fresh or frozen<br>Veal, fresh or frozen<br>Beef & veal, | 150                | 459                      |
| pickled or cured   | 310                | 431,932                  |
| Beef, canned   | 21,641             | 1,964,894                |
| Total beef & veal  |                    | 2,787,780                |
| Lamb and mutton  | 11                 | 3,963                    |
| Pork, fresh and frozen   | 2,457              | 2,540                    |
| Hams, shoulders & bacon.<br>Pork, other, pickled               | 1,029              | 748                      |
| or salted  | 23,750             | 14,943                   |
| Total pork   |                    | 18,237                   |

### FRIDAY'S CLOSING

#### **Provisions**

Hog numbers continue to taper of and marketings will probably be light for the summer months; meanwhile, slaughterers are having trouble filling standing orders and have little or nothing to offer on the market. Lard is also in broad demand. All quotations are holding at full ceiling levels.

#### Cottonseed Oil

The market was quiet, with no sales. Spot 14.31n; July, September, October and December 14.31b.

### CHICAGO HIDE QUOTATIONS

#### PACKER HIDES

| May 31, '46 week 1945<br>Hvy. nat. strs. @15½ @15½ @1<br>Hvy. Tex. strs. @14½ @14½ @1 | inc |
|---|-----|
| Hvy. Tex. strs. @14% @14% @14   | ж.  |
| Hvy. butt   | ¥.  |
| brnd'd strs @14% @14% @14   | 1/  |
| Hvy. Col. strs. @14 @14 @14 Ex-light Tex.   |     |
| strs @15 @15 @1   |     |
| Brnd'd cows @14½ @14½ @11<br>Hvy. nat. cows. @15½ @15½ @11                            | Ž.  |
| Lt. nat. cows @15% @15% @11   | ű,  |
| Brnd'd bulls @11 @11  |     |
| Calfskins23 ½ @27 23 ½ @27 23 ½ @27 Kips, nat @20 @20                                 |     |
| Kips, brad'd @171/2 @171/2 @11  | K   |
| Slunks, reg Q1.10 Q1.10 Q1.<br>Slunks, bris Q55 Q55 Q5                                | 10  |

### CITY AND OUTSIDE SMALL PACKERS

| Nat. all-wts    | @15       | @15        | QU         |
|-----------------|-----------|------------|------------|
| Brnd'd all-wts. | @14       | @14        | 634        |
| Nat. bulls      | @1114     | @11%       | @11%       |
| Brnd'd bulls    | @10%      | @10%       | @10%       |
| Calfskins2      | 01/2 @ 23 | 201/2 @ 23 | 201/4 (83) |
| Kips, nat       | @18       | @18        | @15        |
| Slunks, reg     | @1.10     | @1.10      | G1.10      |
| Slunka bris     | 69.55     | @55        | 48         |

All packer hides and all calf and kipskins quant on trimmed, selected basis; small packer hide quoted flat, trimmed; all slunks quoted flat.

### COUNTRY HIDES

| Hvy. strs         | @15  |     | @15   |     | @15        |
|-------------------|------|-----|-------|-----|------------|
| Hvy. cows         | @15  |     | @15   |     | @15        |
| Buffs<br>Extremes | @15  |     | @15   |     | Q15        |
| Bulls             | @11% | 11  | @1114 |     | 011        |
| Calfskins16       | @18  | 16  | @18   | 16  | @18<br>@16 |
| Kipskins          | @16  | 6.5 | 0610  | 6.5 |            |
| All country hide  |      |     |       |     |            |

#### SHEEPSKINS

| Pkr. | shearlgs | @2.15 | @2.15           | 21 626 |
|------|----------|-------|-----------------|--------|
| Dry  | pelts25  | @26   | 24 1/2 @ 25 1/2 |        |

### BACON CURING BOXES

DURABILITY OF ANCO BELLY BOXES is based on substantial design, all welded No. 12 gauge steel construction and heavy galvanizing.

STRENGTH is insured in 3 hinge cover construction, flanged rims and heavy steel bottom skids.

SANITATION is facilitated by easily cleaned round corners and odorless wood covers.







THE ALLBRIGHT-NELL CO. 5323 So. Western Blvd., Chicago 9, III.

# OLD PLANTATION SEASONINGS

HAVE FAITHFULLY SERVED THE MEAT INDUSTRY FOR TWENTY-THREE YEARS BY BUILDING FLAVOR IN YOUR SAUSAGE PRODUCTS. WE WILL CONTINUE TO SERVE.

# A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

BEEF . BACON . SAUSAGE . LAMB VEAL • SHORTENING • PORK • HAM VEGETABLE OIL •

==THE WM, SCHLUDERBERG - T. J. KURDLE CO.== MAIN OFFICE-PLANT and REFINERY 3800-4000 E. BALTIMORE ST. BALTIMORE, MD.

WASHINGTON, D. C. 458 - 11th St., S. W.

MAKE YOUR

we'll gladly give you the Service Dept. IY-12.

Are you using the right answers based on your ingrade, the right grain, the dividual requirements. right amount of salt? Absolutely no obligation, Does it meet your needs of course. Simply write 100%? If you're not sure, the Director, Technical

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.

**Jamison Track Port Doors** 

AJUSTOFLEX TRACK PORT OPERATOR and COMPENSATOR



The ultimate in flexibility-positively co-ordinated operation of entrance door and track port without strain on the operating mechanism.



BRANCHES IN PRINCIPAL CITIES

· PORK · VEAL · LAMB HAMS . BACON . SAUSAGE LARD • CANNED MEATS • Sheep, hog and beef casings



JOHN MORRELL & CO.

General Offices: Ottumwa, Iowa

Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas

per of e light nwhile. filling or noth Lard in

10 sales. October

otations

TIONS Cor. week, GIR.

CKERS

o 9, III.

une 1, 19

# LIVESTOCK MARKETS Weekly Review

# CROPS FORGE AHEAD WITH GOOD WEATHER

It may be a bit early to beam over grain crop prospects, but as this was being written reports from practically all sections of the country indicated that Mother Nature was still pouring out her best as far as sunshine and adequate moisture are concerned. Readers will recall that earlier this spring predictions were very common that crop failures from one cause or another would mar the year 1946. Although the growing season is still far from over, to date it appears that the horn of plenty will again be in vogue this year.

There are some sections this year, as there is even during lush times, that are experiencing dry weather. Rangelands in Arizona are pretty badly parched and there is some movement of tivestock to more verdant areas. There is also a moisture deficiency in the Northwest and on up through Canada, but rains in the near future would speedily end any threat of a feed or grain shortage.

Throughout the Corn Belt, soil, crop and weather conditions are termed ideal. Temperature readings have not been extremely high as yet and there has been ample moisture in the form of good soaking rains—not the kind that hits in a hurry and runs off. And, because moisture has been adequate and properly spaced, field work has progressed steadily. Corn is getting in the ground earlier than usual and acreage appears even larger than last year. Very large crops of wheat, corn and oats are in prospect, since the farm help situation has improved greatly over last year.

Although there may be bumper crops of grains this year, volume consumed by livestock will be governed by demands from UNRRA for foreign relief. Good grain yields in Europe also would leave more feeds in this country and would result in more livestock feeding. However, at present the plan is to conserve on livestock feeds, with the emphasis on outright sales of grains for human consumption.

### LIVESTOCK AT 67 MARKETS

Receipts in April, 1946, local kill, shipments, as reported by the War Food Administration, Office of Production & Marketing Administration.

#### CATTLE

|             | neceipts    | staughter | menus     |
|-------------|-------------|-----------|-----------|
|             | 1,652,694   | 506,257   | 1,136,622 |
| Apr., 1945  | 1,701,458   | 721,163   | 965,031   |
|             | av1,347,526 | 678,250   | 667,687   |
|             | CALVE       | 3         |           |
| Apr., 1946  | 492,788     | 259,511   | 221,360   |
| Apr., 1945  |             | 294,450   | 193,870   |
| 5-yr. Apr.  |             | 282,570   | 164,213   |
| o.hr. mper  | m now,      |           | Tostava   |
|             | HOGS        |           |           |
| Apr., 1946  | 2,471,606   | 1.588,417 | 872,193   |
|             | 1,933,765   | 1.319.847 | 609,680   |
|             | av2,793,638 | 2,089,850 | 609,659   |
| o-jr. mpr., | 41          | 2,000,000 | 000,000   |
|             | SHEEP AND   | LAMBS     |           |
| Apr., 1946  | 1,983,863   | 1.069,487 | 907.914   |
|             | 1,736,718   | 974,580   | 738,390   |
|             | av1,658,882 | 952,889   | 698,893   |
| o-yr. Apr.  | at          | 004,000   | 000,000   |

# SEIZED STOCKYARDS NOW UNDER PRIVATE CONTROL

Gayle G. Armstrong, government representative who has been in charge of units of the meat industry taken over by the government late last January when labor disputes interrupted production, has announced that five stockyards have been released from control. The stockyards are at St. Paul, Milwaukee, Fort Worth, Los Angeles, and West Fargo, N. D.

With the release of these five yards, the entire meat industry is now again under private control.

### PRODUCTION OF MEAT SHOWS SLIGHT DECLINE

repol

Med 100

SOW

REAU

STE

STE

HEI

HEI

HE

HEI 50

SLA LA

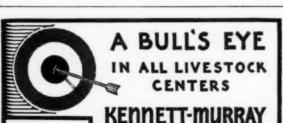
Meat production under federal is spection for the week ended May 25 totaled 230,000,000 lbs., the USDA Meat Board reported. This was 3 per cent below 239,000,000 lbs. in the preceding week and 18 per cent below the 283,000,000 pounds produced during the corresponding week last year.

Slaughter of cattle under federal inspection was estimated at 151,000 head 8,000 below 159,000 a week earlier, 33,000 or 38 per cent below 244,000 a year ago, and 33 per cent below 1944. Beef production was calculated at 81,000,000 lbs., 4,000,000 lbs. under last week and 47,000,000 lbs. below the 128,000,000 lbs. a year ago.

Calf slaughter as estimated at 92,000 head, 2,000 below last week, 27,000 below the corresponding week last year, and 27 per cent below 1944. Output of inspected veal was 8,000,000 lbs, the same as last week but 4,000,000 lbs below the corresponding week last year.

The number of sheep and lambs slaughtered for the week was estimated at 266,000 head, 11 per cent below 300,000 for the preceding week, 42 per cent below 456,000 for the same period last year, and 37 per cent below 1944. Production of inspected lamb and mutton amounted to 11,000,000 lbs. This compared with 13,000,000 lbs. for the preceding week and 19,000,000 lbs. for the corresponding week last year.

Hog slaughter was estimated at 892,000 head, 3 per cent below 917,000 head slaughtered during the preceding week, and 14 per cent above 783,000 for the same week in 1945, but 40 per cent below 1944. Estimated production of pork was 130,000,000 lbs., which was 2 per cent below 133,000,000 lbs. last week but 5 per cent above the 124,000,000 lbs. produced during the corresponding week last year.



Offices. Detroit, Mich. Dayton, Ohio

Omaha, Neb. Cincinnati, Ohio La Fayette, Ind. Louisville, Ky. Sioux City, Iowa

Indianapolis, Ind. Nashville, Tenn. Montgomery, Ala.

Livestock Buying Service

Order Buyer of Live Stock

L. H. McMURRAY

INDIANAPOLIS, INDIANA



### LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on May 29, 1946, reported by Office of Production & Marketing Administration:

MOSS (quetations based as hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul BARROWS AND GILTS:

| BARROWS AND G  | ILID:   |  |  |  |  |
|--|---|--|--|--|--|
| 140-160 lbs<br>160-180 lbs<br>180-200 lbs<br>260-220 lbs | 14.50-14.85<br>14.85 only<br>14.85 only<br>14.85 only<br>14.85 only | \$14.80 only<br>14.80 only<br>14.80 only<br>14.80 only<br>14.80 only<br>14.80 only | \$<br>14.50 only<br>14.50 only<br>14.50 only<br>14.50 only<br>14.50 only | \$   | \$   |
| 270-300 lbs<br>300-330 lbs<br>330-300 lbs                | 14.85 only<br>14.85 only<br>14.85 only                              | 14.80 only<br>14.80 only<br>14.80 only   | 14.50 only<br>14.50 only<br>14.50 only                                   | 14.55 only<br>14.55 only<br>14.55 only               | 14.60 only<br>14.60 only<br>14.60 only               |
| Medium:<br>160-220 lbs                                   | 13.50-14.85   | 14.25-14.80  | 14,00-14,30  | 14.25-14.55  | 14.25-14.60  |
| SOWS:  |   |  |  |  |  |
| 300-330 lbs  | 14.10 only<br>14.10 only<br>14.10 only<br>14.10 only                | 14.05 only<br>14.05 only<br>14.05 only<br>14.05 only                               | 13.75 only<br>13.75 only<br>13.75 only<br>13.75 only                     | 13.80 only<br>13.80 only<br>13.80 only<br>13.80 only | 13.85 only<br>13.85 only<br>13.85 only<br>13.85 only |
|  | 14.10 only<br>14.10 only  | 14.05 only<br>14.05 only   | 13.75 only<br>13.75 only   | 13.80 only<br>13.80 only                             | 13.85 only<br>13.85 only                             |
| Medium:<br>250-550 lbs                                   | 11.50-13.50   | 13.25-14.05  | 13.25-13.75  | 13.60-13.80  | 13.60-13.85  |
| PIGS (SLTR.):  |   |  |  |  |  |
| Med. to Choice:<br>90-120 lbs                            | 12.00-14.85   |  |  |  |  |

#### SLAUGHTER CATTLE. VEALERS, AND CALVES:

view

CLINE

deral in. May 25

DA Meat per cent preceding

the 283, ring the ederal in-

rlier, 93,

00 a year

81,000,000 week and

00,000 lbs.

at 92,000 27,000 belast year.

Output of lbs., the 00 lbs. be-

st year.

estimated ent below ek, 42 per me period elow 1944.

and mutlbs. This

s. for the 0 lbs. for ear.

ed at 892,-7,000 head ling week, 00 for the er cent be-

on of pork was 2 per

last week 00,000 lbs.

ding week

Y

G CO

Mont ne 1, 198

| STEERS, Choice:  |   |   |   |   |
|--|---|---|---|---|
| 790- 900 lbs 16.75-17.75<br>900-1100 lbs 17.25-18.90<br>1100-1300 lbs 17.40-18.00<br>1300-1500 lbs 17.40-18.00 | 16.50-17.50<br>16.75-17.90<br>17.00-17.90<br>17.00-17.90                | 16.25-17.00<br>16.50-17.50<br>16.75-17.55<br>16.75-17.65  | $\substack{16.50 - 17.40 \\ 16.75 - 17.65 \\ 17.00 - 17.65 \\ 17.00 - 17.65}$ | 16.50-17.50<br>16.75-17.70<br>16.75-17.70<br>16.75-17.70  |
| STEERS, Good:  |   |   |   |   |
| 760-900 lbs 16.25-16.75<br>960-1100 lbs 16.25-17.00<br>1100-1300 lbs 16.50-17.25<br>1300-1500 lbs 16.50-17.25  | 15.50-16.50<br>15.75-16.75<br>16.00-17.00<br>16.00-17.00                | 15.25-16.25<br>15.50-16.50<br>15.50-16.75<br>15.50-16.75  | 15,50-16,50<br>15,75-17,00<br>16,00-17,00<br>16,00-17,00                      | 14.50-16.75<br>14.75-16.75<br>14.75-16.75<br>14.75-16.75  |
| STEERS, Medium:  |   |   |   |   |
| 700-1100 lbs 13.75-16.25<br>1100-1300 lbs 14.00-16.50  | 13.00-15.75<br>13.50-16.00  | 12,50-15,25   | 13.25-15.50<br>14.25-15.65  | $\substack{12.00 \text{-} 14.75 \\ 12.25 \text{-} 14.75}$ |
| STEERS, Common:  |   |   |   |   |
| 700-1100 lbs 12.00-14.00   | 11.50-13.50   | 11.00-12.25   | 11.75-13.00   | 10,25-12.25   |
| HEIFERS, Choice:   |   |   |   |   |
| 000- 800 lbs 16.75-17.50<br>900-1000 lbs 17.25-18.00   | $\substack{16.25 \text{-} 17.25 \\ 16.50 \text{-} 17.50}$               | $\substack{16.00 \text{-} 16.75 \\ 16.25 \text{-} 17.25}$ | $\substack{16.50 \text{-} 17.25 \\ 16.50 \text{-} 17.35}$                     | $\substack{16.00\text{-}17.25 \\ 16.25\text{-}17.50}$     |
| HEIFERS, Good:   |   |   |   |   |
| 000- 800 lbs 15.75-16.75<br>900-1000 lbs 16.25-17.25   | $\begin{array}{c} 15,00\text{-}16,25 \\ 15,25\text{-}16,50 \end{array}$ | 14.50-15.75<br>14.75-16.00                                | $\frac{15,25\text{-}16,50}{15,50\text{-}16,50}$                               | 14.00-16.25<br>14.00-16.25                                |
| HEIFERS, Medium:   |   |   |   |   |
| 500- 900 lbs 13.25-15.75   | 12.00-15.00   | 11.50-14.25   | 12.00-15.00   | 11.50-14.00   |
| HEIFERS, Common:   |   |   |   |   |
| 500- 900 lbs 11.00-13.25   | 10.75-12.00   | 10.50-11.25   | 11.00-12.00   | 9,50-11.50  |
| COWS. All Weights:   |   |   |   |   |
| Good   | 12.75-14.50<br>11.00-12.75<br>8.00-11.00<br>7.00- 8.00                  | 12,50-14,25<br>11,00-12,50<br>7,75-11,00<br>7,00- 7,75    | 12.50-14.00<br>11.00-12.50<br>8.50-11.00<br>7.00- 8.50                        | 12.25-13.85<br>10.00-12.25<br>7.75-10.00<br>6.50- 7.75    |
| BULLS (Ylgs. Excl.), All We  | ights:  |   |   |   |
| Beef. good 13.25-15.00<br>Sausage, good 12.50-13.50<br>Sausage, med 11.25-12.50                                | 18.50-14.50<br>12.50-13.50<br>11.50-12.50                               | 13.00-13.85<br>12.25-13.00<br>11.25-12.25                 | 13.75-14.00<br>12.75-13.75<br>11.25-12.75                                     | 12.50-14.25<br>11.50-12.50<br>10.00-11.50                 |
| Sausage, cut. & com. 9.50-11.25  | 9.00-11.50  | 9.00-11.25  | 9.25-11.25  | 8.50-10.00  |
| VEALERS:   |   |   |   | 3100 23100  |
| Good & choice 14.50-17.00  | 13.25-17.50   | 18.00-15.00   | 15.00-17.00   | 14.00-16.50   |
| Com. & med 9.00-14.50<br>Cull 8.00- 9.00   | 10.00-13.25   | 9.50-13.00<br>8.00- 9.50                                  | 10.00-15.00<br>7.00-10.00   | 9.50-14.00<br>6.00- 9.50                                  |
| w19.55   |   |   |   |   |
| CALVES:  |   |   |   |   |

| Com. & med 10.00-13.50<br>Cull 8.00-10.00                                  | 9,50-13,50<br>6,50- 9,50                  | 9.50-12.00<br>8.00- 9.50                  | 9.50-14.00<br>7.00- 9.50                  | ********                                  |
|--|---|---|---|---|
| SLAUGHTER LAMBS AND SH   | EEP:                                      |   |   |   |
| LAMBS (Wooled):  |   |   |   |   |
| Good & choice 16.25-17.00<br>Med. & good 14.75-16.00<br>Common 12.00-13.75 |   | 16.00-16.50<br>14.50-15.75<br>12.00-13.75 | ********                                  | 16.50-18.00<br>14.25-16.25<br>11.00-14.00 |
| LAMBS (Shorn):   |   |   |   |   |
| Good & choice 16.00-16.75<br>Med. & good 14.50-15.75<br>Common             | 16.00-17.00<br>14.00-15.50<br>11.50-13.50 | 15,50-16,25<br>13,75-15,50                | 15.25-16.50<br>14.00-15.00<br>11.00-13.75 | 16.00-16.75<br>13.75-15.75<br>11.00-13.50 |
| EWES:  |   |   |   |   |
| Good & choice 8.00- 8.75<br>Com. & med 6.25- 7.75                          | 7.50- 8.25<br>6.00- 7.25                  | 8.00- 8.75<br>6.50- 8.00                  | 8.25- 9.00<br>7.00- 8.00                  | 8.25- 9.06<br>6.25- 8.00                  |
| Quotations on wooled stock weights and wool growth. The No. 2 pelts.       | based on a<br>see on shorn                | nimals of c                               | urrent seaso                              | nal market<br>No. 1 and                   |

Quotations on slaughter lambs of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.



WANTED

Tankage, Blood, Bonemeal, Cracklings, Hoofmeal

### FRANK R. JACKLE

Broker

405 Lexington Ave.

New York 17, N. Y.

ON THE SIOUX CITY MARKET ERICKSON & POTTS

ORDER BUYING

Phone: 82440

C. ELMER STEINBECK¶CO.

Live Stock Order Buyers

SIOUX CITY

(TELEPHONE 8-1283)

IOWA

### HARMON-HOLMAN

- · · · LIVE STOCK ORDER BUYERS · · ·
- · SIOUX CITY II, IOWA · TELEPHONE 80674 ·

Your Profits Depend on Experienced Buying

SOUTHEASTERN LIVE STOCK ORDER BUYERS

223 EXCHANGE BUILDING BOURBON STOCK YARDS

LOUISVILLE 6, KENTUCKY

OFFICE TELEPHONES JA CKSON 6492-1835

For Service and Dependability

E. N. GRUESKIN CO.

CATTLE ORDER BUYERS
SIOUX CITY, IOWA



Aula-Special is hailed the perfect cure by wise packers from coast to coast! Send for your liberal free, working samples of Aula-Special today! Complete except for necessary salt.

SPICES, SEASONINGS, ETC.

OUR 65TH YEAR

BERTH. LEVI & CO., INC.

# THE CASING HOUSE

**NEW YORK** 

CHICAGO

LONDON

BUENOS AIRES AUSTRALIA WELLINGTON

### **HUNTER PACKING COMPANY** EAST ST. LOUIS, ILLINOIS

BEEF · VEAL · PORK · LAMB HUNTERIZED SMOKED AND CANNED HAM

William G. Joyce Boston, Mass.

F. C. Rogers Co. Philadelphia, Pa.



A. L. Thomas Washington, D. C.



### SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 15 centers for the week ended May 25, 1946.

### . CATTLE

|                 | ended<br>May 25 | Prev.<br>week | week,<br>1945 |
|-----------------|-----------------|---------------|---------------|
| Chicagot        | 6,120           | 6,600         | 15,028        |
| Kansas City     | 3,149           | 6,274         | 7,744         |
| Omaha*          | 7,566           | 9.112         | 21,761        |
| East St. Louis. |                 | 2,304         | 5,379         |
| St. Joseph      |                 | 2,271         | 6,770         |
| Sioux City      |                 | 4.341         | 9,910         |
| Wichita*        |                 | 694           | 2,308         |
| Philadelphia    |                 | 3,150         | 2,451         |
| Indianapolis    |                 | 467           | 1,086         |
| New York &      |                 |               |               |
| Jersey City     | 12,477          | 12,587        | 12,775        |
| Okla. City*     |                 | 1,171         | 4,865         |
| Cincinnati      |                 | 4.561         | 3,181         |
| Denver          |                 | 3,791         | 5,914         |
| St. Paul        |                 | 9,511         | 13,331        |
| Milwaukee       |                 | 2,869         | 2,210         |
| Total           | 63,782          | 69,703        | 114,713       |
| *Cattle and     |                 |               |               |

#### HOGE

| Chicago         | 83,880  | 83,837  | 65,969  |
|-----------------|---------|---------|---------|
| Kansas City     | 30,345  | 34,511  | 31,245  |
| Omaha           | 37,701  | 35,644  | 29,236  |
| East St. Louis1 | 71,741  | 68,579  | 60,721  |
| St. Joseph      | 19,648  | 19,157  | 14,852  |
| Sioux City      | 25,601  | 22,504  | 15,939  |
| Wichita         | 3,983   | 3,525   | 2,910   |
| Philadelphia    | 11,496  | 11,995  | 11,620  |
| Indianapolis    |         | 19,544  | 15,006  |
| New York &      |         |         |         |
| Jersey City     | 35,360  | 47,625  | 43,055  |
| Okla. City      | 6,736   | 8.014   | 8,680   |
| Cincinnati      | 16,394  | 11,485  | 9,180   |
| Denver          | 10,693  | 11,229  | 9,926   |
| St. Paul        | 19,676  | 18,672  | 16,593  |
| Milwaukee       | 3,808   | 4,230   | 8,019   |
| Total           | 977.062 | 400.551 | 337 959 |

<sup>1</sup>Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

#### SHEEP

| Chicagot        | 3,434  | 6.838   | 7.337   |
|-----------------|--------|---------|---------|
|                 | 9,963  | 9,258   | 42,749  |
| Kansas City     |        |         |         |
| Omaha           | 9,369  | 9,391   | 30,096  |
| East St. Louis. | 5,053  | 3,361   | 9,917   |
| St. Joseph      | 4.527  | 7,513   | 17,893  |
| Sioux City      | 3.796  | 3,387   | 11,793  |
| Wichita*        | 2,703  | 1.897   | 3,539   |
| Philadelphia    | 3,148  | 2,554   | . 2,188 |
| Indianapolis    |        | 249     | 1,148   |
| New York &      |        |         |         |
| Jersey City     | 26,108 | 33,502  | 44,023  |
| Okla. City      | 16,810 | 15,613  | 8,768   |
| Cincinnati      | 663    | 307     | 187     |
| Denver          | 4.411  | 8,929   | 8,921   |
| St. Paul        | 2,192  | 2,397   | 4,036   |
| Milwaukee       | 162    | 196     | 620     |
| m.i.s           | 00 000 | 107 000 | 100 015 |

.. 92,339 105,392 193,215 †Not including directs.

### NEW YORK LIVESTOCK

Livestock prices at Jersey City, May 27, 1946:

### CATTE.

| u | THE R P. P. LEW. | 8.6  |    |      |  |        |      |
|---|------------------|------|----|------|--|--------|------|
|   | Steers.          |      |    |      |  |        | 18.2 |
|   | Cows,            | com. | 80 | med. |  | 10.00@ | 14.0 |
|   | Cows.            |      |    |      |  | 9.00@  | 10.0 |
|   |                  |      |    |      |  | 12.50@ | 14.0 |

|          |      | -   |      |   |        |      |
|----------|------|-----|------|---|--------|------|
| CALVES:  |      |     |      |   |        |      |
| Vealers, | med. | to  | ch.  | 8 |        | 18.6 |
| Calves,  | com. | & 1 | med. |   | 13.50@ | 14.5 |

#### HOGS: Gd. & ch.....\$15.30 LAMBS:

Receipts of salable livestock at Jersey City and 41st St., New York Market for week ended May 25, 1946:

Cattle Calves Hogs\* Sheep Salable . . . . 498 425 155 . . . Total (incl. directs) . . 4,117 7,001 16,653 15,000

Previous week:

Salable . . 641 867 149 567 Total (incl. directs).5,961 6,837 20,979 24,317 \*Includes hogs at 31st street.

### CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Des Moines, Ia., May 29\_\_ At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were generally steady for the week.

| 160-180 | lb. |   |   |   |   |   |   |   |   |   |  | .8 | 13 | .7  | 36  | 01         | 4.4 |
|---------|-----|---|---|---|---|---|---|---|---|---|--|----|----|-----|-----|------------|-----|
| 180-240 | lb. |   | , |   |   | , | 8 | A | 8 |   |  |    | 14 | .2  | 100 | ãi         | 4.4 |
| 240-330 | lb. | × |   | è | 4 |   |   |   |   |   |  | 5  | 14 | .2  | 101 | ŵ1         | 4.4 |
| 330-360 | lb. |   |   |   |   | ۰ |   |   | ۰ | 0 |  | 0  | 14 | .2  | 100 | <b>g</b> 1 | 4.4 |
| Sows:   |     |   |   |   |   |   |   |   |   |   |  |    |    |     |     |            |     |
| 270-330 | lb. |   |   |   |   |   |   |   |   |   |  | .1 | 13 | 1.4 | 56  | 21         | 3.7 |
| 400-550 | lb. |   |   |   | 0 |   |   | ۰ |   |   |  |    | 13 | .4  | 101 | 21         | 2.7 |

Receipts of hogs at Com Belt markets, for the week ended May 29, were as fol-

|     |    |  |  |  |   |   |  |   | This<br>week | Same day<br>last wk. |
|-----|----|--|--|--|---|---|--|---|--------------|----------------------|
|     |    |  |  |  |   |   |  |   | .28,200      | 23,066               |
|     |    |  |  |  |   |   |  |   | .24,000      | 26,860               |
|     |    |  |  |  |   |   |  |   | .36,800      | 43,500               |
|     |    |  |  |  |   |   |  |   | .26,000      | 34,800               |
|     |    |  |  |  |   |   |  |   | .25,500      | 25,206               |
| May | 30 |  |  |  | ٠ | ۰ |  | 0 | . Hol.       | 26,300               |

### RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended May 25 were reported to be as follows:

#### AT 20 MARKETS.

| ENI  | ED | : |  | Cattle   | Hogs    | Sheep  |
|------|----|---|--|----------|---------|--------|
|      |    |   |  | .185,000 | 327,000 | 218,00 |
| May  |    |   |  | .216,000 | 343,000 | 274,00 |
| 1945 |    |   |  | .227,000 | 280,000 | 440,00 |
| 1944 |    |   |  | .223,000 | 650,000 | 480,00 |
| 1943 |    |   |  | .233,000 | 597,000 | 289,66 |

| WE  | 91 | K | 0 | 2 | ij | D | E | 91 | D | : |   |   |   |   |  |   |  |   |   |   | Hegs     |
|-----|----|---|---|---|----|---|---|----|---|---|---|---|---|---|--|---|--|---|---|---|----------|
| May | 2  | 5 |   |   |    |   |   |    |   |   |   |   |   |   |  |   |  |   | 0 |   | .205,00  |
|     |    |   |   |   |    |   |   |    |   |   |   |   |   |   |  |   |  |   |   |   | .270,00  |
| 945 |    |   |   |   |    |   |   |    |   |   |   |   | 0 | 0 |  | + |  |   | è |   | . 228,00 |
| 944 |    |   |   |   |    | × |   |    | × |   | × | × |   |   |  | 4 |  | × |   |   | .517,09  |
| 943 |    |   |   |   | J  |   |   |    |   |   |   |   |   |   |  |   |  |   |   | * | .486,09  |

### AT 7 MARKETS. Cattle Hogs 134,000 142,000 160,000 154,000 154,000

### CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended May 25, 1946, were 5,772,000 lbs.; previous week 8,387,000 lbs; same week last year 6,306,000 lbs.; January 1 to date 166. 638,000 lbs.; a year earlie, 165,121,000 lbs.

Shipments of hides from Chicago for week ended May 25, 1946, were 4,363,000 lbs: previous week 4,208,000 lbs; same week last year 4,059,000 lbs.; January 1 to date 96 507,000 lbs., compared with 95,374,000 lbs. same time last vear.

The

RECT

roduction & May 29,\_ ion yard s in Iowa g prices ly for the

13.75@14.6 14.20@14.6 14.20@14.6 14.20@14.6

at Com the week e as fol-

CHIEF ling marnded May

to be as

ogs Flier 7,000 218,686 3,000 274,690 0,000 449,690 1,000 489,690 1,000 289,600

HIDE NT es at Chi-

ended May 72,000 lbs.; 37,000 lbs.; r 6,306,000 date 165 ar earlier

ides from

ended May 63,000 lbs: 08,000 lbs ar 4,059,000 date 9 pared wit e time las

ne 1, 1946

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, May 25, 1946, as reported to THE NATIONAL PROVISIONEE:

Armour, 1,526 hogs; Swift, 172 hogs; Wilson, 1,543 hogs; Agar, 1,310 hogs; Shippers, 5,672 hogs; Others, 15,275 hogs. Diris nogs. Total: 6,120 cattle; 1,167 calves; 5,48 hogs; 3,434 sheep.

KANSAS CITY

| -                 | Cattle              | Calves     | Hogs       | Sheep  |
|-------------------|---------------------|------------|------------|--------|
| Armon?            | 103<br>268          | 149<br>135 | 609<br>536 | 3,602  |
| Swift             | 172<br>27           | 251        | 469<br>557 | 5,450  |
| Campbell . Others | $\frac{481}{5,317}$ | 918        | 2,859      | 8,867  |
| Total             | 6,368               | 1,453      | 5,030      | 21,716 |

AHAMO

|                    |        | tle &   | Hogs            | Sheep      |
|--------------------|--------|---------|-----------------|------------|
| Armour             | 1      |         | 2,784<br>2,380  | 770<br>695 |
| Swift              |        | 426     | 1,823           | 1,884      |
| Wilson<br>Independ | ent    |         | 1,863<br>1,008  | ***        |
| Others             |        | onlyne: | 6,267<br>Eagle, | 37:        |
| Cattie             | Omaha. | 237:    | Hoffman         |            |

Greater Ulbana, 237; Hoffman, 79; Rothschild, 361; Roth, 378; South Gusha, 1,119; Kingan, 1,422; Mer-chants, 36. Total: 8,923 cattle and calves; 16,075 hogs and 3,349 sheep.

E. ST. LOUIS

| rmour   | 11    | Calves<br>466<br>1.643 | Hogs<br>3,251<br>2,549 | Sheep<br>1,097<br>1,185 |
|---------|-------|------------------------|------------------------|-------------------------|
| wift    | 4.63  | 2,040                  | 3,041                  |                         |
| rey     |       |                        | 1,312                  | ***                     |
| ell     |       |                        | 1,230                  | 0.4.8                   |
| aciede  |       |                        | 1,793<br>248           | 0 0 0                   |
| icloff  |       | 769                    | 2,834                  | 2,771                   |
| hippers | 8,397 | 3,587                  | 8,286                  | 208                     |
| Total   | 5,588 | 6,465                  | 24,544                 | 5,261                   |

ST. JOSEPH

| wift<br>rmour<br>thers | 330<br>341 | 214            | 3,913<br>3,449 |  |
|------------------------|------------|----------------|----------------|--|
| Not incl               | nding      | 751<br>72 catt | le, 32         |  |
| nd 11,626              | hogs       | bought         | direct.        |  |

SIOUX CITY

| Cattle                       | Calves | Hogs   | Sheep |  |
|------------------------------|--------|--------|-------|--|
| bdahy 2,491                  | 17     | 6,755  | 632   |  |
| rmour 1,160                  | 2      | 7,089  | 888   |  |
| wift 1,808                   | 18     | 4,379  | 1,129 |  |
| Others 887<br>Shippers15,470 | ***    | 9,082  | 2,499 |  |
| Total21,816                  | 31     | 27,305 | 5,148 |  |

WICHITA

| 1                   | Cattle    | Calves | Hogs       | Sheep |
|---------------------|-----------|--------|------------|-------|
| Cudahy              | 88        | 148    | 2,807      | 2,703 |
| beim                | 52        |        |            |       |
| Ostertag.<br>Dold   | 42<br>150 |        | 125<br>954 |       |
| Sunflower<br>Others | 1,171     |        | 1,930      | 732   |
| Total               | 1.483     | 148    | 5,913      | 3,435 |

OKLAHOMA CITY Cattle Calves Hogs Sheep

| Armour<br>Wilson<br>Others | 261<br>127<br>279 | 221<br>290<br>26 | 626<br>590<br>624 | 1,386<br>570 |
|----------------------------|-------------------|------------------|-------------------|--------------|
| Total                      |                   |                  | 1,840             | 1,956        |
| Not includ                 | ing 10            | 9 cattl          | e, 4,896          | 8 hogs       |

CINCINNATI

|                        | Cattle  | Calves  | Hogs           | Sheep |
|------------------------|---------|---------|----------------|-------|
| Gall's<br>Kahn's       | ***     |         |                | 148   |
| Lorey                  | 61      |         | 6,852          | ***   |
| Meyer                  |         |         | 389            | 0.00  |
| Schlachter.<br>Schroth | 49      | 206     | 2,978          | 187   |
| Others                 | 811     | 1,075   | 1,739<br>1,011 | 272   |
| Total                  |         | 1,281   | 12,969         | 607   |
| hogs bough             | oding 1 | ,371 ca | ttle and       | 1,913 |

DENVER Cattle Calves Hogs Sheep Armour ... 219 60 2,935 1,744

| Cudahy 372<br>Others 2,340                      |        | 2,991<br>1.653  | 844<br>276                    |
|---|--------|-----------------|-------------------------------|
| Otacis 2,010                                    | AGA    | 1,000           | 210                           |
| Total 3,323                                     | 257    | 10,231          | 3,420                         |
| ST.   | PAUL   |                 |                               |
| Cattle  | Calves | Hogs            | Sheep                         |
| Armour 1,977                                    |        | 7,689           | 245                           |
| Bartusch . 914<br>Cudahy 953                    | 1,271  |                 | 202                           |
| Rifkin 721                                      |        | ***             | ***                           |
| Superior . 1,070<br>Swift 2,587<br>Others 2,413 | 2,919  | 11,987<br>6,170 | 1,745<br>223                  |
| Total 10,637                                    | 7,565  | 25,846          | 2,415                         |
| TOTAL PACE                                      | ER PU  | RCHA            | SES                           |
| We<br>end<br>May                                | ed P   | rev.            | Cor.<br>week,<br>1945         |
| Cattle 69,<br>Hogs 164,<br>Sheep 56,            | 306 17 | 2,264           | 122,817<br>153,923<br>225,945 |

### CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

| Cattle           | Calves   | Hogs    | Sheep   |
|------------------|----------|---------|---------|
| May 23 3,200     | 535      | 12,035  | 1.159   |
| May 24 343       | 177      | 3,732   | 210     |
| May 25 22        | 36       | 4,144   | 12      |
| May 27 6,928     | 340      | 7,855   | 3,948   |
| May 28 5,142     | 681      | 11,757  | 2,198   |
| May 29 8,000     | 500      | 12,000  | 1,500   |
| *Wk.             |          |         |         |
| so far. 20,070   | 1,521    | 31,612  | 7,646   |
| Wk. ago. 26, 195 | 1,634    | 35,899  | 7,327   |
| 194522,973       | 1,436    | 20,007  | 16,930  |
| 194424,993       | 1,820    | 52,545  | 16,564  |
| *Including 1,7   | 781 cati | le, 203 | calves, |

17,389 hogs and 48 sheep direct to packers.

SHIPMENTS

| Cattle         | CHIVES | Hogs  | опесь |
|----------------|--------|-------|-------|
| May 23 332     | 57     | 147   | ***   |
| May 24 514     | 30     | 134   | 74    |
| May 25 220     |        | 109   |       |
| May 27 7,578   | 150    | 1,354 | 235   |
| May 28 3,574   | 140    | 1,429 | 374   |
| May 29 4,500   | 150    | 1,500 | 500   |
| Wk.            |        |       |       |
| so far.15,652  | 440    | 4,283 | 1,100 |
| Wk. ago.16,921 | 370    | 5,282 | 2,214 |
| 1945 10,600    | 383    | 2,431 | 2,432 |
| 194410,229     | 141    | 1,620 | 2,211 |
|                |        |       |       |

MAY RECEIPTS 1946 

1945

| Sheep |   |   |   |   |   |   |   |   |   |   |   |   |   | 60,247 | 179,809 |
|-------|---|---|---|---|---|---|---|---|---|---|---|---|---|--------|---------|
|       |   | 3 | t | A |   | ľ | 3 | 8 | 1 | £ | I | P | N | ENTS   |         |
|       |   |   |   |   |   |   |   |   |   |   |   |   |   | 1946   | 1945    |
|       |   |   |   |   |   |   |   |   |   |   |   |   |   | 89,218 | 76,331  |
|       | 0 | 6 | ۵ |   | 0 | 0 | 0 |   |   |   | ۰ | 0 |   | 28,023 | 24,291  |
| Sheep |   |   | 0 |   |   |   |   |   |   |   |   |   | ٠ | 21,527 | 38,645  |

CHICAGO HOG PURCHASES Supplies of hogs purchased by Chicago packers and shippers week ended

| wednesday, Ma                     | Week ended<br>May 29 | Prev.<br>week   |
|-----------------------------------|----------------------|-----------------|
| Packers' purch<br>Shippers' purch |                      | 20,632<br>7,476 |
| Total                             | 18,155               | 28,108          |

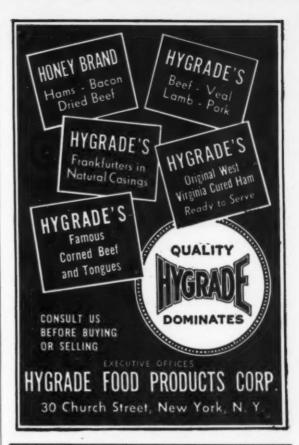
### PACIFIC COAST LIVESTOCK

Receipts for five days ended May 23:

| Cattle             | Calves | Hogs Sheep |  |
|--------------------|--------|------------|--|
| Los Angeles5,50    |        | 600 150    |  |
| San Francisco 1,15 | 0 75   | 600 6,050  |  |
| Portland1,27       | 0 300  | 400 1,960  |  |

### CANADIAN SLAUGHTER

|        |   |   |   |   |   |   |   |   |   | Apr.,<br>1946 | Apr.,<br>1945 |
|--------|---|---|---|---|---|---|---|---|---|---------------|---------------|
| Cattle |   |   |   |   |   |   |   |   |   | 87,748        | 114,590       |
|        |   |   |   |   |   |   |   |   |   | 109,636       | 107,311       |
| Hogs   |   |   |   | ۰ |   | 0 | 0 | 0 | 0 | 416,102       | 539,865       |
| Sneep  | 0 | 0 | 0 | 0 | 0 |   | 0 | o | = | 44,174        | 24,364        |



### THE E. KAHN'S SONS CO. CINCINNATI, O.

"AMERICAN BEAUTY" HAMS AND BACON

Straight and Mixed Cars of Beef, Veal, Lamb and Provisions

Offices

BOSTON 9-P. G. Gray Co., 148 State St. CLEVELAND 15-Fred L. Sternheim, 801 Caxton Bldg. NEW YORK 14—Herbert Ohl, 441 W. 13th St. PHILADELPHIA 6—Barl McAdams, 204 Walnut Place WASHINGTON 4-Clayton P. Lee, 515 11th St., S. W.



### STAINLESS STEEL

Adelmann Ham Boilers now available in this superior metal. Life-time wear at economical cost.

Inquiries Invited

# HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y. . Chicago Office, 332 S. Michigan Ave., 4

### MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production & Marketing Administration.)

|                  | WESTERN DRESSED MEAT     | s        |         |        |
|------------------|--------------------------|----------|---------|--------|
|                  | N                        | ew York  | Phila.  | Boston |
| STEERS, carcass  | Week ending May 25, 1946 | 4,003    | 967     | 345    |
|                  | Week previous            | 5,604    | 1,107   | 751    |
|                  | Same week year ago       | 3,816    | 1,652   | 1,084  |
| COWS, carcass    | Week ending May 25, 1946 | 649      | 1,149   | 240    |
|                  | Week previous            | 1,184    | 1,655   | 366    |
|                  | Same week year ago       | 1,213    | 1,262   | 550    |
| BULLS, carcass.  | Week ending May 25, 1946 | 52       | 7       | 30     |
| are many carrens | Week previous            | 85       | 13      | 36     |
|                  | Same week year ago       | 211      | 3       | 40     |
| VEAL, carcass    | Week ending May 25, 1946 | 7,630    | 567     | 536    |
| ,, ,             | Week previous            | 9,724    | 636     | 1,277  |
|                  | Same week year ago       | 7,705    | 836     | 340    |
| LAMB, careass    | Week ending May 25, 1946 | 14.784   | 3,812   | 3,832  |
|                  | Week previous            | 11,570   | 3,753   | 5,712  |
|                  | Same week year ago       | 31,494   | 7,967   | 17,130 |
| MUTTON, carcass  | Week ending May 25, 1946 | 1,510    | 304     | 115    |
|                  | Week previous            | 807      | 264     | 658    |
|                  | Same week year ago       | 5,036    | 437     | 1,054  |
| PORK CUTS, lbs.  | Week ending May 25, 1946 | ,229,110 | 279,260 | 60,074 |
|                  | Week previous            | 734,680  | 451,503 | 47,316 |
|                  | Same week year ago       | 680,512  | 293,611 | 29,693 |
| BEEF CUTS, lbs.  | Week ending May 25, 1946 | 69,977   |         |        |
|                  | Week previous            | 48,427   |         |        |
|                  | Same week year ago       | 356,185  |         |        |
|                  | LOCAL SLAUGHTERS         |          |         |        |
| CATTLE, head     | Week ending May 25, 1946 | 12,526   | 3,135   |        |
|                  | Week previous            | 12,610   | 3,150   |        |
|                  | Same week year ago       | 12,964   | 2,451   | ***    |
| CALVES, head     | Week ending May 25, 1946 | 7,798    | 1,520   | ***    |
|                  | Week previous            | 7,289    | 1,818   |        |
|                  | Same week year ago       | 9,683    | 2,101   |        |

Week previous ..... Same week year ago.... 2,188 44.343 Country dressed product at New York totaled 4,619 veal. 158 hogs and 392 lambs. Previous week 5,667 veal, 31 hogs and 136 lambs in addition to that shown above.

Week ending May 25, 1946....

Week ending May 25, 1946.... 35,360 

### WEEKLY INSPECTED SLAUGHTER

Livestock slaughter totals at 32 centers for the week ended May 25 showed further losses and volume is now near the lowest point of the season. Cattle slaughter dipped below the 100,000 mark for the first time and is sharply under the 168,970 head killed a year ago.

|  | Cuttle  | Calves | Hogs    | Show  |
|--|---------|--------|---------|---|
| NORTH ATLANTIC                               |         |        |         | -   |
| New York, Newark, Jersey City                | 12,477  | 7,798  | 35,360  | 26,764  |
| Baltimore, Philadelphia                      | 3,823   | 309    | 21.815  | 1.10  |
| NORTH CENTRAL                                |         |        |         | 4,400   |
| Cincinnati, Cleveland, Indianapolis          | 6,738   | 3,393  | 56,495  | 9.00  |
| Chicago, Elburn                              | 11,495  | 4,680  | 83,880  | 2,754   |
| St. Paul-Wis. Group1                         |         | 19,853 | 71,557  | 5,000   |
| St. Louis Area2                              | 2,564   | 5,684  | 71,741  | 7.00  |
| Sloux City                                   | 5,795   | 80     | 25,601  | 1,000   |
| Omaha  | 7,245   | 321    | 37,701  | 0,186   |
| Kansas City                                  |         | 2,430  | 30,345  | 2.00  |
| Kansas City<br>Iowa & So. Minn. <sup>3</sup> | 4,666   | 3,541  | 149,297 | 0,56<br>5,50<br>7,36<br>2,76<br>9,36<br>9,36<br>34,16 |
| SOUTHEAST4                                   | 1,868   | 1,949  | 13,645  |   |
|  |         |        |         | 361   |
| SOUTH CENTRAL WEST <sup>5</sup>              | 3,763   | 1,449  | 37,405  | 05,46   |
| ROCKY MOUNTAIN®                              | 3,767   | 79     | 13,630  | 4,381   |
| PACIFIC <sup>7</sup>                         | 16,629  | 2,823  | 20,417  | 50,617  |
| Total  | 98.268  | 54.389 | 668,889 | 994 64  |
| Total last week                              | 105,736 | 57,112 | 680,128 | 224,04  |
| Total last year                              |         | 74.658 | 579,130 | 249,95  |
| Total mac Jear                               |         |        | 010,100 | 397,57  |

### SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fa.;

|      |      |      |      |      |         |         |  |      |  |      | Cattle | Calves | Hops  |
|------|------|------|------|------|---------|---------|--|------|--|------|--------|--------|-------|
|      |      |      |      |      |         |         |  |      |  |      | . 725  | 690    | 5.29  |
|      |      |      |      |      |         |         |  |      |  |      | . 840  | 816    | 7,300 |
| Last | year | <br> | <br> | <br> | <br>- 0 | <br>0 0 |  | <br> |  | <br> | 1,050  | 1,197  | 5,300 |

# CANNING MACHINERY

FRUITS · VEGETABLES · FISH · ETC.

DEHYDRATING EQUIPMENT

A.K.ROBINS & CO.INC. BALTIMORE, MD.

WRITE FOR CATALOGUE

HOGS, head

SHEEP, head

Liberty **Bell Brand** 

11,995 11,620

3,148

47,625 43,343

26.108

Hams - Bacon - Sausages - Lard - Scrapple F. G. VOGT & SONS, INC. - PHILADELPHIA, PA.

### PHILADELPHIA BONELESS BEEF CO.

223 Callowhill Street • Philadelphia 23, Pg. RECEIVERS OF

Straight and Mixed Carload Shipments

BEEF AND PORK

B.A.LEST.13

93

F F M ba kn tio rei ne

rei pro Ag Ch

1

Spl

Why post to loc tail 407

ing off

W.

nei sie Pl

Will for SI



PORK PRODUCTS-SINCE 1876 The H. H. MEYER PACKING CO. Cincinnati, Ohio

#### SEE PAGE 49 -OPPOSITE FOR ADDITIONAL "CLASSIFIEDS"

### **Equipment for Sale**

### MEAT PACKERS—ATTENTION

FACKERS—AT ENTURY
FOR SALE: 1-Anderson #1 expeller, 15 H.P.
A.O. motor: 1-Meekin crackling expeller; 2-4x8
and 4x9 lard rolls; 1-Brecht 1000 lb. meat mixer;
1-4x12' mechanical cooker; 1 #41 meat grinder:
1-#27 Buffalo silent cutter; 1-Cressy #55 and
1-Victor #3 ice breaker. Send us your inquiries.
WHAT HAVE YOU FOR SALE? Consolidated
Products Co., Inc., 14-19 Park Row, New York
City 7, N.Y.

FOR SALE: Frick Compressor 25-ton 9x9, two cylinder, vertical type with motor condenser. Good condition. Communicate with Chas. C. Isecovitz, 260 Harrison Avenue, Jersey City, N. J.

FOR SALE: 1 bacon alicer, in first-class condition, manufactured by John E. Smith's Sons Co., Model BSS, Serial #206, including motor, \$175.06 f.o.b. Mainland, Pa. Pleasant Valley Packing Co., Main-land, Monty. Co., Pa.

FOR SALE: Boss silent cutter, 75# capacity, belt driven; Oreasy ice chopper; large size, less motor; Allbright-Nell dry rendering cooker. 3x7. good condition. Marshall Packing Co., Marshalltown,

### **Equipment Wanted and for Sale**

WANTED TO BUY: Two Anderson R-B expellers. Phoenix Tallow Co., Phoenix, Arisona.

### METAL SLAT TRUCKS

FOR IMMEDIATE DELIVERY: New or used. Approximate inside measurements, 48x30x26, Stabl-Meyer, Inc., Purchasing Department, 172 East 127th St., New York 35, N. Y.

### STEAM ENGINE FOR SALE

Troy Engberg, 18 H.P. vertical type E, size 7x6. Cost new \$1,203.00. Used very little and condition guaranteed good. Will sell at considerable saving. Jefferson Melting Company, McKees Rocks, Pa.

### Miscellaneous

WANTED: Group of markets will purchase on contract basis, carload lots f.o.b. your plant, beef-veal-lambs, quality line provisions. Your brands featured on our radio program. Get established now to meet competitive conditions ahead. W-157, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### Plants Wanted

HAVE CLIENTS to buy packing plants in middle west. Prompt cash, confidential deal. Call write Mr. Stanek, § S. A. Van Dyk, 129 S. Is-Salle St., Chicago 3, Ill, Phone: Andover 1928.

WANTED: Small packing house within a miss of 50 to 100 miles from Chicago, suitable for killing. Reply by letter only to R. J. Sties, N. Cleero Ave., Chicago 41, Ill.

### Help Wanted

Large eastern independent processor wants eng-enced office manager with knowledge of pacity house cost accounting. Excellent opportunity as liberal salary to right man. Replies held strict confidential. W-161, THE NATIONAL PROF-SIONER, 407 S. Dearborn St., Chicago 5, Ill.

ASSISTANT to plant superintendent: A souther packer has opening for experienced pork operation man. Killing, cutting, curring, for y rendering along buying. This is an excellent opportunity as permanent position. Business established in years with U. S. inspection. All replies confidential. W-162, THE NATIONAL PROVISIONE. 407 S. Dearborn St., Chicago 5, Ill.

# CLASSIFIED ADVERTISEMENTS

SEE ALSO BOTTOM OF PAGE 48

week ended

ow near the ed below the r the 168,971

5,360 1,815

6,495 3,880 1,557 1,741 5,601 7,701 0,345 9,297

3,645

3 630

0,417

9,130 307,37 son, Milwanke, St. Louis, III. L. Dodge, Mann and Albert Lea. a., Tallahanse, e., Tifton, Ga. cla., Ft. Worth, tah. Inchess hillejo, Calif.

luction and

king plants

le and Tif.

ssee, Fla.:

CQ.

23, Pa. ments

876 O.

in middle Call or 120 S. La-er 1920.

s experi packing nity and

stricth PROVI

lves

816 197

Undisplayed; set selid. Minimum 20: 33.00, additional words 15c such. a wanted, a special rate: minimum 20 words additional words 10c such. Coust address as more as more free more free more free more free words. Headilion 75c act ing advertisenesses 75c per lise. Displayed per inch. 10% discount for 3 or more in CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

### Help Wanted

### FOOD RESEARCH EXECUTIVE FOR PRODUCT DEVELOPMENT

Must have Ph.D. in food chemistry or bacteriology. Experience must include mowledge of commercial food preparation. Should be capable of assuming full responsibility for the development of new postwar products and other food research for a large midwestern food processor and packer. Fine future op-

Age to 45. Salary open to \$10,000. Charge for our services is paid by the employer. Confidential treatment. Please send resume and photo to

PERSONNEL CONSULTANTS (Matching Men and Jobs)

8 S. Michigan Ave., Chicago 3, Illinois Phone ANDOVER 3129

### Hog Cutting & Killing Foreman

splendid opportunity exists for a man of wide experience in hog cutting and killing department, and the special opportunity exists for a man of wide experience in hog cutting and killing department, and the special opportunity of the special opportunity of the special opportunity of the special opportunity of the sample, Give an in Plant is located east of the Missistepi, Give and preference particulars in reply, concerning age, experience particulars in Trail on the State of t

MONEH, 407 S. Dearborn St., Unicago 3, III.

Batabilabed seasoning bouse desires good representation on the west coast, preferably man living in Los Angeles or San Francisco. Knowledge of seasoning business not necessary but some knowledge of meat and sausage business. Excellent charge for future security for the right party who will recentually take charge of the west coast branch.

W-442, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

590 S. Dearborn St., Unicago D, IM.

COMPTROLLER accountant: Must be able to take
complete charge of all accounting, cost accounting, payroll, government reports and all general
editie routine in a packing house located in Northen Ohio, Write full details, giving experience.
Wi45, THE NATIONAL PROVISIONER, 407 S.
Dearborn St., Chicago 5, III.

### COST ACCOUNTANT

I sung man to analyze manufacturing expenses in Chicago food packing plant. Prefer man with general and cost accounting experience and some colege accounting education. Write to W-144. THE MATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

WANTED: A working sausage foreman for a small Penasylvania sausage kitchen. Must know loaves and be thoroughle experienced. Write giving full details and references. W-146, THE NATIONAL PROVISIONER, 467 S. Dearborn St., Chicago 5, II.

WANTED: Salcaman covering Ohio, West Virginia and Tennessee to carry a complete line of spices, essoning, etc. as a side line. Liberal commission, write J. Spice and Cure Co., 26 Market Piace, Baltimore 2, Md.

WANTED Manager for small slaughtering plant, tiling bogs and cattle. Must be conversant with tiling bogs and cattle. Must be conversant with O.P.A. and subsidy regulations. Peters Sausage Co. 5454 W. Vernor Highway. Detroit 9. Mich.

WANTED: Sansage maker for small two man kitchen. Good salary. Free living accommodations (SONER, 407 S. Dearborn St., Chicago 5, III.

ASSISTANT production manager wanted by meat and poultry canner. W-132, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 2, N. I.

22, N. Y.

WANTED: Reliable, working casing foreman who
is dependable and can operate on a profit. Modern
is day of the control of the contro

### **Position Wanted**

Pork Operations Superintendent FOR Uperations Superintendent Pork operations division superintendent now with large packer offers 18 years' experience and ough knowledge of business to some aggressive independent offers packer. Especially translated curing methods, college education, industrious, partial to assume soponibility. Excellent health, good references, available for any territory. Married, W-133, THE MATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, 111.

### Accountant-Office Manager

ACCOUNTAINT-Office Manager

Wishes to locate in Southern California or Texas.

Many years' experience in slaughterhouse handling cattle, calves and lambs. Presently employed.

Change necessitated by wife's illness. Excellent
character and ability. Reference, Available at
character and ability. Reference, Available at
740 Lexington Ave., New York 22, N. Y.

PRODUCTION MANAGER: Middle aged, 25 years' experience with a high class eastern firm, wishes connection with a packing house as an expert in sausage department. Highly reliable. References. W-134, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

### EXPORT SALES MANAGER

20 years' experience as selling agent for important packinghouse in Great Britain, France, Holland and Central Europe. U. S. citizen. Thoroughly acquainted with sales promotion of all packing-house products in European markets. Desires permanent connection with arst class concern only. W-129, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

SUPERINTENDENT: Age 36, married, 20 years' practical experience in all departments. Good production man. Desires connection with independent packer. W. J. Dill, R. E. 1, Union, Mo.

INDUSTRIAL ENGINEER: Experienced in cost accounting, time study, incentive plans and flow of product, W-158, THE NATIONAL PROVISIONER, 407 S. Dearbern St., Chicago 5, Ill.

SUPERINTENDENT: Age 37, married with 14 years' experience in all plant operations. Ability to handle people. Will go anywhere. W-159, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

### Plants Wanted and for Sale

WANTED: Packing plant in Missouri, Illinois, or Kannas with U. S. government inspection. To kill about 1,500 to 2,000 hogs per week, and about 400 cattle per week. Sausage room and rendering plant in combination. Please write particulars to W-151, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PROCESSOR has substantial funds to invest in a federally inspected, or capable of being federally inspected, alaughtering plant located in a good livestock area. Give complete details. Replies atrictly confidential. W-148. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

PLANT WANTED: Within 200 miles of New York city. Large capacity. B.A.I. inspection. With or without slaughtering. Preferably with canning department already established. Reples confidential. Box W-150, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: Federally inspected or certified packing plant, east or middle west location, with weekly capacity of 150 cattle and 690 hogs. Responsible parties. Replies condidential. W-152. THE NA-TIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

WANTED TO RENT: U. S. inspected beef slaugh-tering plant in middle west. Weekly cattle capac-ity minimum 200. Additional lamb killing facilities desirable. W-153. THE NATIONAL PROVI-SIONER, 740 Lexington Ave., New York 22, N. Y.

FOR SALE: Rendering plant or alaughter house almost completed with refrigeration, high power electric, railroad siding available, plenty of water, 150 H., boiler, 60 acres of land modern house, 55 miles from Albany, Illness necessitates sale. Price \$12,000. Terms. Write George Ross, Randall, N. Y.

FOR SALE: State inspected, central Penusyivania abattoir and meat processing plant, now in profitable operation. Capacity, 200 cattle, 500 hogs weekly. Price and terms upon application to Dauphin Deposit Trust Co., Executor, Harrisburg, Pa.

### WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barilant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

therwise stated, at prices quoted F.O.B. shipping writes to prior sale.

Write to prior sale.

Write to prior sale.

Write our weekly bulletins.

2—HOISTS. Budgit. NEW 1 ton cap. Frame K, 1 HP 3 ph. 17 FPM, each. \$210.25

Learning the Hoist, Anco, Double, low frame. 10 HP 40 motor, guaranteed, rebuilt. 400.00

Learning the Hoist, Anco, Single, low frame. 175.00

EEF HOIST, Anco, Single, low frame. 175.00

EEFTILES, Steam Jacketed, stainless, 80 gallon cap., with covers, each. 225.00

EETTILES, Steam Jacketed, stainless, 12 2-20 gal. capacity, each. 160.00

Learning the Hoist of the H 1—BELLY ROLLER, Boss, Single Roll, with motor with motor and stacker, excellent condition.

—BADD SAW, #54 Jones Superior, 38" without motor table.

—BAND SAW, #54 Jones Superior, 38" without motor table.

—BAND SAW, #54 Jones Superior, 38" without motor table.

250—BEEF TROLLEYS, standard, with new wheels and line, all black, each.

—BACOM CURING BOXES, galv., good cond., some covers may need repair, ea. less, like new, 12 patty table.

—SAUSAGE ATTY TABLE, Anco., stain-less, like new, 12 patty table.

—COMBINATION SAUSAGE EQUIP.

UNIT. Consisting of 50 lb. Side of the term of the table of 200.00 300,00 -65 11.00 100.00 600.co 275.00 Telephone, wire or write us if interested in any of the items above, or in any other equipment. We solicit your offerings of surplus and idle equipment as we have buyers for most types of equipment.

### Barliant and Company BROKERS-SALES AGENTS

1740 Greenleaf Avenue CHICAGO 26, ILLINOIS SHELDRAKE 3313

SPECIALISTS

in Used, Rebuilt and New Packing House Machinery, Equipment and Supplies.

# Meat and Gravy

Should anyone complain, in your presence, that steaks aren't as tender as in the past, just refer them to the Comanche Indian tribe from Cache, Okla. These hardy natives can't find meat tough enough to suit their tastes, so they hang their beef in long strips on poles and wait for the sun to dry it to a leathery con-



### COMANCHES LIKE THEIR BEEF TOUGH

sistency. Sand storms are welcomed by the Indians, since they coat the meat thickly and preserve the flavor and juices. At least, that's what the Comanches say. If your eyes are as good as the Indians' teeth, you can see some of the meat drying to the left and in the background of the picture. The photograph was taken, by the way, in the courthouse park at Fredericksburg, Tex., where the tribe pitched its teepees recently in approved Redman fashion as part of an Indian demonstration—an entirely peaceable affair, we hasten to add.



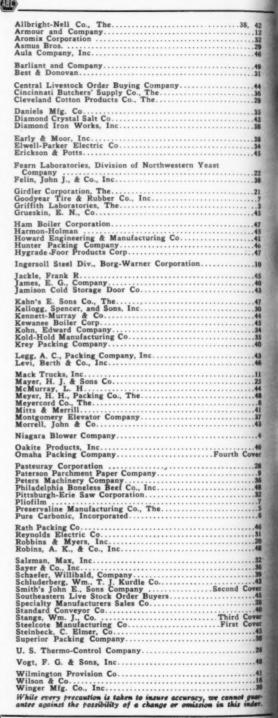
### Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

Fundamentally, the purchase of a packinghouse entails the same considerations today that it did back in 1908 when The NATIONAL PROVISIONER published an article on the subject dealing with "some things the prospective purchaser should ask about." Running down the list of 45 questions suggested, their concise penetration is quite enlightening. The queries covered such obvious matters as "What is the lowest figure you will accept in cash," to "Are there any switching charges on incoming and outgoing freight" and "Have you wells on the premises sufficient to supply water for steam, pickle requirements, etc., and is such water acceptable for all purposes? If not, why not?" The other questions cover the full range of topics which a buyer should know to intelligently evaluate a plant. As an introduction to the questions, the Provisioner article observed: "A well located and properly run packinghouse is a good investment for any business man. But no business man, whether a packer or not, should take over a packinghouse proposition until he has fully investigated the conditions surrounding it. There are a lot of things that it might not occur to the prospective purchaser to ask about, and yet these things are most important for him to know. Did it ever strike you what a whole lot the seller should know and how much more the prospective buyer should be able to ask-and which is certainly his (the buyer's) right to ask?" [Ex-servicemen contemplating the purchase of a packing plant, or any other Provisioner subscribers with the same idea in mind, may obtain a list of these questions brought up-to-date by writing this publication, addressing the Meat and Gravy Editor.]

# **ADVERTISERS**

in this issue of THE NATIONAL PROVISIONER



The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements effer opportunities to you which you should not overlook.

S